**Lemon Granita –**

**INGREDIENTS**

* 3 cups water
* 1 cup sugar
* 1 pinch salt
* 1 cup fresh lemon juice (juice of about 6 medium lemons)
* 1 1⁄2 teaspoons finely grated fresh lemons, rind of (about the peel from 1 medium lemon)
* 2 teaspoons lemon extract

**DIRECTIONS**

* Combine 2 cups of the water with the sugar in a medium nonreactive saucepan; bring to a simmer over medium heat.
* Cook, stirring constantly, until the sugar is completely dissolved.
* Add the salt, stir, and remove the pan from the heat.
* Stir in the remaining water and let cool to room temperature.
* Cover and refrigerate for a minimum of 1 hour.
* Meanwhile, place a shallow metal 2 1/2 qt container (such as a large cake pan) in the freezer to chill.
* Add the lemon juice, lemon peel, and extract to the chilled sugar mixture; stir until well blended.
* Pour into the chilled metal pan.
* Place the pan in the freezer for 30-60 minutes, or until ice crystals form around the edges.
* Stir the ice crystals into the center of the pan and return to the freezer.
* Repeat every 30 minutes, or until all the liquid is crystallized but not frozen solid, about 3 hours.
* To serve, scoop the granita into chilled dessert bowls or goblets.
* (If the granita has become too hard, scrape it with a large metal spoon to break up the ice crystals.) Serve at once.
* *Advance Preparation: The granita can be stored, covered, for up to four days in the freezer, but it will have become frozen solid.*
* *To serve, either allow the granita to thaw in the refrigerator until you can scrape the crystals, or break it up into chunks and process with on/off motions in a food processor fitted with the knife blade until fairly smooth.*