



Yield: 8-12 servings

¾ cup water

1 ½ cups granulated cane sugar

4 teaspoons fresh lemon juice

6 cups red, seedless watermelon, pureed

*1 cup red, seedless watermelon, in cubes
or balls for garnish*

*Candied citrus peel, for garnish
(optional)*

Port wine, for garnish (optional)

WATERMELON GRANITA

Granita is such a refreshing and simple recipe, it should be part of every backyard barbecue menu. This one highlights that icon of summer...watermelon. In this recipe I suggest a slightly fancier version with a garnish of candied citrus peel and port wine, but it would be equally satisfying with just a few pieces of fresh watermelon and a sprig of mint.

PROCEDURE:

- Stir the water and sugar together in a medium saucepan. Bring to a boil over medium heat, remove from the heat and let cool to room temperature.
- Combine the watermelon puree, lemon juice and sugar syrup in a medium-sized mixing bowl. Stir to mix.
- Place the bowl uncovered in the freezer. Stir with a fork or whisk every 30-40 minutes until the liquid is frozen and granular. This will take 2-3 hours, depending on how cold your freezer is.
- Spoon the finished granita into chilled martini glasses and garnish with fresh watermelon, candied citrus peel and a drizzle of port wine. Serve immediately.