



Noreen's Kitchen

Watermelon Granita

Ingredients

8 cups watermelon juice
1/4 cup lemon or lime juice

1/3 cup simple syrup
1/3 cup Torani Watermelon Syrup*

Step by Step Instructions

Run your watermelon through a juicer without the rind to obtain the juice or you can blend it in the blender or food processor. If you do the latter, you will need to strain the solids from the juice.

Mix the all the ingredients together in a large bowl or jug.

Pour into a flat container or pan and cover and freeze until the outer portions of the juice are frozen and the middle is slushy. This may take 4 to 5 hours.

Remove from freezer and using a fork, begin to "shred" the icy substance breaking it up and making it more slushy.

Return to the freezer for at least 2 hours to freeze completely.

Remove from the freezer again and run your fork through it thoroughly making an icy mixture resembling a snow cone or shave ice consistency.

Serve with mint and lemon or lime wedges.

Return leftovers to freezer and enjoy within two weeks.

ENJOY!