

# Make It Sweet.

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## Granita



*Granita is basically a fancy name for a slushy! No special tools are required to make this – just a blender or a food processor, a pan, spoon and freezer. This time of year, even I hate to turn my oven on – it is just too hot so I look for cool, refreshing desserts that are light and easy to make. Fresh fruit granitas are the perfect answer! They can be made with all kinds of fruits, flavors and herbs and even adult beverages. I have some ideas listed below – but there are so many options. Let your palate be your guide for flavor combinations! Hope you enjoy this no cook, no-fuss dessert.*

### Ingredients

2 lbs Coarsely Chopped Watermelon  
½ C Granulated Sugar  
1 Tbsp Fresh Lemon Juice  
½ C Vodka (optional)

When chopping the watermelon, be sure to get rid of the seeds. Combine watermelon, sugar and lemon juice in a blender or food processor. Process until smooth and stir in vodka if opting for the adult version. Pour into a 9" x 13" pan and place in the freezer. After about an hour, remove the pan and use a fork or spoon to stir from the edges of the pan towards the middle. The edges will start to freeze before the middle and this will keep it slushy instead of just frozen hard. Return to the freezer and repeat this process every half an hour until fully frozen. It will take about 3 hours to totally freeze. If you use the alcohol, it will take a little longer to freeze and will never freeze quite as hard as ones without alcohol. Once it is frozen, cover with plastic wrap and it will last in the freezer for several days. To serve, scrape into a bowl and enjoy!

### Other Flavor Combinations

**Strawberry** – 3 Cups Strawberries processed with ½ C Granulated Sugar and 2 Tbsp Fresh Lemon Juice  
Stir in 1 cup of Water. Pour into pan and follow directions from above.

#### Optional Additions

Mint - add 1 drop Lorann Mint Flavor for just a hint of mint flavor

Basil – add ½ Cup Basil Leaves to water from basic recipe. Heat to a boil, strain and use the basil flavored water.

Alcohol – add 2 Tbsp Chambord – a raspberry flavored liqueur.

**Orange** – 3 Cups Fresh Squeezed Orange Juice, ½ C Granulated Sugar, 1 Tbsp Fresh Lemon Juice  
Stir 1 cup of orange juice and the sugar in a saucepan and heat just until sugar is all dissolved. Combine with the rest of the orange juice and the lemon juice. Pour into pan and follow directions from above.

#### Optional Additions

Champagne – make a Mimosa Granita by decreasing Sugar to ¼ C and adding 2 C Champagne

Raspberry – add 1 C Fresh Raspberries processed until smooth, or 1 Tbsp Raspberry Icing Fruits