

Watermelon Granita with Basil

Ingredients:

4 cups cubed seedless watermelon
(approximate yield from 4 mound melon)

1/2 cup sugar

1 tbls fresh lime juice

4 large basil leaves



Directions:

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1. Puree all ingredients in a blender until smooth. Blend in 2 batches if needed.
2. Pour contents into baking dish. Place the dish in the freezer, and let it chill for 1 hour.
3. Pull the dish out of the freezer, and using a fork, break up the ice crystals forming around the edge of the dish, by scraping from the outside into the less-frozen center. Return to the freezer and repeat this process every hour or so, smoothing out the granita before you return it to the freezer. The whole process should take about 2-3 hours.
4. When you're ready to serve, allow the granita to sit at room temperature for about 5 minutes to soften slightly. Spoon the mixture into a small bowl and serve.