

Watermelon Granita

From my book, *Summer: A User's Guide*

1/2 cup water

2/3 cup sugar

Juice from 2 limes

6 cup cubed watermelon

Place the sugar and water in a small saucepan and bring to a boil. Boil for 1 minute, then remove from heat and allow to cool completely. Remove the seeds from the watermelon and purée chunks in a blender or food processor, saving both the juice and the pulp. Combine the syrup mixture, the lime juice and the watermelon purée and stir together. Place the mixture in a shallow container and freeze for 2 to 3 hours, stirring the mixture and fluffing it with a fork every hour. Serve the Granita just before it freezes completely. Makes 6 servings

