



BASIL GRANITA

1 cup sugar
1/4 cup apple juice
1/4 cup sparkling white wine (I used champagne)
1 cup basil leaves

Make simple syrup: Combine the sugar and 1 cup water in a saucepan over medium-low heat, stirring until the sugar dissolves.

Bring 1 cup of the simple syrup, the juice and wine to a boil in a saucepan over high heat. Carefully transfer to a blender, add the basil and pulse until smooth (leave the filler cap off to let steam escape). Strain through a fine-mesh sieve into an 8-inch square metal pan. Freeze 3 to 4 hours, scraping the mixture with a fork every 20 minutes to make it slushy; freeze until ready to serve.

Strawberry Syrup

About 8 large strawberries, diced
1/4 cup apple juice
Heat and mash with potato masher, reduce to syrup. Drizzle over granita.

Candied Basil Garnish

These taste like licorice, no lie! I'm not a fan, but for someone who is, they're delicious!

12 basil leaves
1 egg white, lightly beaten
1/4 cup raw sugar

Dredge leaves in egg and coat with sugar. Place on wax paper and allow to dry completely.

APRICOT GRANITA

Four apricots, diced.
1/2 cup apple juice
1/4 cup sparkling white wine
1/4 cup basil, minced

Heat in pan, mash with potato masher. Prepare same as above recipe.

Recipe courtesy of Jennifer Niemi, www.kitchenpsycho.com