

GINGER LEMONADE GRANITA

zest of one lemon
1 cup water
1/2 cup sugar
1/4 cup lemon juice
1/2 cup carbonated mineral water
1-2 tablespoons freshly grated ginger

In a saucepan, stir together the diced lemon peel, 1 cup of water and sugar. Bring to a boil, then reduce heat to medium and simmer for 5 minutes. Remove from heat, and allow to cool. If you want to cool the mixture more quickly, place pan in an ice bath.



Add lemon syrup with lemon zest, lemon juice and mineral water. Pour into an ice cream maker, and freeze according to the manufacturer's instructions.

If you do not have an ice cream maker, you may freeze it in a tall canister. Freeze for 1 1/2 hours. Remove and stir with a whisk. Return to the freezer and stir about once every hour for about 4 hours. The more times you stir, the more air will be incorporated, resulting in a lighter finished product.

Recipe courtesy of Jennifer Raper, www.KitchenPsycho.com