

Lemon Granita

Ingredients:

3 cups Water
1 cup Sugar
Zest from 2 lemons
1/2 cup Fresh lemon juice
1/2 cup Lemon-flavored
Vodka (optional)
10 Whole lemons for
shells

Directions:

In a heavy saucepan, bring water, sugar and lemon zest to a boil until sugar is dissolved. Let cool.

Whisk syrup and vodka in a metal bowl and place in freezer. Whisk mixture every 30 minutes until frozen, about 2-3 hours.

Cut 1/4 from the stem end of each lemon. Using a knife, cut between the pulp and the pith (white layer between pulp and skin). Remove pulp with spoon. Scrape shell clean.

Using a teaspoon, mound each lemon with granita. Keep in freezer until ready to serve.

Garnish with mint leaf and serve.

Yield: 10 servings

