

Cool confections: Watermelon-mint granita recipe



Try this sweet, healthy treat to cool off in the heat of summer.

Too hot to cook?

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Ingredients

- 8 cups of watermelon chunks, rind and seeds removed
- 4 sprigs of fresh mint

- 1 lime, juiced
- Sugar or honey to taste

Combine half the watermelon with half the mint and half the lime juice in a blender. Blend at low speed until pureed. Taste and add sugar or honey, if desired. Pour mixture into a 9"x13" baking dish. Blend the other half of the ingredients and pour into the same baking dish.

Cover dish with plastic wrap and set into a freezer for two hours. Remove from freezer and uncover, then gently scrape all the ice crystals with a fork to break them apart. Cover and return to the freezer. Repeat every 2-3 hours until granita is thoroughly crystallized.

Serve in dessert glasses garnished with mint leaves or lime wedges.

Want another refreshing recipe? Try this [cold gazpacho soup](#).