



Makes 7½ cups
Preparation Time: 15 minutes
Cook Time: 4 hours

INGREDIENTS:

⅓ cup pure cane sugar

7 red grapefruit, peeled and supremed* (6 cups) (*see tip in intro)

¼ cup pomegranate juice

Fresh mint

Ruby Red Grapefruit Granita

Juicy red grapefruit brings complex flavor to this sparkly granita. For best results when making this frozen dessert, look for grapefruits that are firm, smooth, and heavy for their size.

Tip: To supreme grapefruit, use a sharp paring knife to slice off the stem end and opposite end of the fruit. Standing the fruit on the stem end, slice away the peel and pith in vertical strips following the curve of the fruit. Holding the peeled fruit over a bowl to catch juices, slice each segment of fruit away from the membranes on either side. Lift out each segment.

By Shelli McConnell

- 1** In a small saucepan combine sugar and ⅓ cup water. Bring to boiling, stirring to dissolve sugar. In a blender combine 5 cups of the grapefruit, the pomegranate juice, and syrup. Cover and blend until smooth. Add water as needed to reach 4½ cups. Pour into a 13×9-inch baking pan. Cover with plastic wrap.
- 2** Freeze at least 4 hours or until firm, stirring once or twice.
- 3** Before serving, scrape frozen mixture with a fork to break it up. Scoop granita into dessert dishes. Top with the remaining 1 cup grapefruit supremes and the mint.