Watermelon Granita

- A refreshing way to hydrate when water is not as appealing.
- Buy whole watermelon, wash the outside well, and cut into it with a clean sharp knife when preparing.
- Try substituting other fruit (melon, peach, lemon, mango) or other herbs and spices such as mint or ginger!
- Recipe from www.cookforyourlife.org

Ingredients:
- 2 cups peeled and diced seedless watermelon
- ¼ cup fresh lime juice
- 4 large basil leaves
- 1 to 2 tablespoons granulated sugar, to taste
Directions:

1. Puree the watermelon, lime juice and basil until smooth. Stir in sugar and taste for desired sweetness.

2. Pour the watermelon juice into a 9 x 9 x 2-inch glass baking pan and put into the freezer. After 30 minutes, with a fork scrape to form flaky texture. Continue to scrape the surface every 30 minutes until you have a fluffy snowy consistency.

3. Serve or keep in an airtight container in the freezer, scraping every so often to keep a light texture. Makes 4 servings.

Nutrition Information (per serving):
50 calories, 1 gram protein, 0.5 grams fat, 12 grams carbohydrate