



# Clementine Granita

NIBBLEDISH CONTRIBUTOR

## Ingredients

3 cups Clementine juice, pulp removed (or fruit juice of your choice)

$\frac{3}{4}$  cup sugar

$\frac{3}{4}$  cup water

pinch of salt

dash of lemon juice-optional

2 tbsp pulp-optional

2 tbsp light rum-optional

or 1 tbsp orange liqueur -optional

## Instructions

In a saucepan, stir together sugar, water and salt, bring to a boil slowly. Stir until the sugar dissolves and take off of the heat (this is the simple syrup step and should thus resemble syrup). Allow to cool and juice the Clementines.

Stir the juice, lemon juice, pulp, alcohol and syrup together and pour into a metal pan, cover with plastic wrap and freeze for 2 hours. After the 2 hours, break up the frozen portions that are solid and return it to the freezer for another hour and repeat until all is frozen and granular, another hour or so. Make sure to cover in the freezer until ready to serve. To serve, scrape with a fork to loosen and place into small bowls or glasses.