



# THE ingles TABLE

## Sweet Memories Cooking

### Granita Lemon Ice

#### Ingredients:

2/3 cup of sugar

1 cup water

2/3 cup fresh lemon juice



#### Directions:

Start by making a simple syrup by combining the sugar and water in a sauce pan. Bring to a boil then reduce to low/medium heat and cook for 5 minutes.

When the simple syrup is cool, pour into 8 inch dish, add 2/3 cup fresh lemon juice and place in the freezer for 1 1/2 hours

Remove the dish from the freezer and scrape with a fork to break up the forming ice – put back in the freezer. For the next 2 hours, scrape the mixture every 30 minutes.

Scoop into dishes, top with lemon rind and serve.