

TheRecipeWorks - Watermelon Wine Granita

Watermelon Wine Granita

Serves: 10-12

1 cup fruity white wine
1/2 cup sugar, divided
4 pound wedge of watermelon

Select a large, shallow, freezer-proof pan, such as a lasagna pan. Clear a spot in the freezer where the pan may sit flat.

In a microwaveable bowl, whisk the wine and 1/4 cup sugar until most of the sugar granules are dissolved. Cover with waxed paper and microwave for 3 minutes. Whisk until all sugar granules are dissolved.

Pour into the reserved pan and allow to cool. Cut the watermelon from the rind. Cut into chunks. Place in a food processor. Pulse for about 2 minutes, or until the mixture is coarsely pureed.

Add to the wine mixture. Taste; mix in up to 1/4 cup sugar if mixture is not sweet enough.

Place in the freezer for 1 hour. With a spatula, scrape the partially frozen mixture from the sides and bottom of the pan. Return to the freezer for about 2 hours.

Every 30 minutes or so, scrape the frozen portions of the mixture to the center of the pan. The mixture is ready to serve when it is frozen in shards.