

Blueberry Lime Granita

Swick

Makes 4 cups | Active Time: 20 minutes | Total Time: 3 hours

Chef's Notes

Store any leftover granita in an airtight container in the freezer for up to 7 days.

If granita is frozen for a longer period of time, let it stand at room temperature for 20 minutes before breaking up with a fork to serve.

Lime: Make sure you zest before you juice!

Pure Maple Syrup: Maple syrup is boiled down sap from the maple tree. Make sure to purchase “pure maple syrup” (not “pancake syrup,” “table syrup,” or “maple-flavored syrup,” or even just “maple syrup,” as they contain artificial maple flavor and cane sugar or corn syrup).

Step 1: Make the Granita

- 3 tablespoons pure maple syrup
- 9 oz blueberries (≈2 cups)
- 2 tablespoons fresh lime juice (see tip)
- 2 teaspoons lime zest (divided)

BOIL SYRUP

In a small saucepan, bring maple syrup and 1/2 cup water to a boil, stirring frequently. Boil, uncovered, over medium for 2 minutes. Remove from heat and let cool for 5 minutes.

BLEND FRUIT

In a high-powered blender (or food processor), process blueberries, syrup mixture, and lime juice until almost smooth. Strain mixture through a fine-mesh sieve, discarding skins. Stir in half the lime zest.

FREEZE

Transfer mixture to a (2-quart) square glass baking dish. Place in the freezer, uncovered, until almost solid, 1 hour.

Remove granita from freezer. Using a fork, break up the ice into a somewhat smooth mixture. Freeze for 1 hour.

SERVE

Break up the ice with a fork and serve in cups. Top each serving with remaining lime zest.