

Citrus Granita

Publix GRAPE Magazine

Servings: 8

Preparation Time: 15 minutes

Freezing Time: 9 hours 30 minutes

2 cups orange juice

1 cup fruity white wine (such as Riesling or Pinot Grigio)

1/2 cup sugar

1/2 cup lemon juice or lime juice

2 medium oranges, peeled, sectioned and finely chopped

**2 small lemons or limes, peeled, sectioned and finely chopped
slices of lime (for garnish)**

sprigs of fresh mint (for garnish)

In a small saucepan, combine the orange juice, wine and sugar.

Cook and stir over medium heat just until the sugar is dissolved.

Remove from the heat.

Stir in the lemon juice.

Pour into an eight-cup freezer container.

Stir in the chopped oranges and chopped lemons.

Freeze, uncovered, for 1 1/2 hours, stirring every 20 minutes and scraping the frozen mixture from the sides of the container.

Cover and freeze at least 8 hours or until firm.

To serve, let stand at room temperature for 5 to 10 minutes.

Scrape across the surface and spoon into dessert dishes.

Garnish with lime slices and mint sprigs, if desired.

Per Serving (excluding unknown items): 92 Calories; trace Fat (1.5% calories from fat); 1g Protein; 23g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Fruit; 1 Other Carbohydrates.