

Dessert

Coconut-Lime Shaved Ice

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Servings: 16

Start to Finish Time: 15 minutes

2 cups sugar

1/2 cup water

1/3 cup lime juice

zest of two limes

cream of coconut (to drizzle)

In a small saucepan over medium heat, combine the sugar, water, lime juice and lime zest. Heat, stirring until the sugar dissolves, about 3 to 4 minutes. Remove from the heat and allow the mixture to cool completely. Refrigerate until ready to use.

To use with shaved ice, drizzle a bit of the syrup over a cone or bowl of ice, then drizzle the cream of coconut over the top.

Alternatively, to make granita, stir another 1 1/2 cups of water and 1/2 cup of lime juice into the entire batch of chilled syrup. Pour the mixture into a 9x12-inch pan and freeze. Every 20 minutes, use a fork to scrape and stir the mixture until it is firm with small ice crystals. Gently fold and swirl 1/2 cup of cream of coconut into the mixture, then scoop into bowls to serve.

Per Serving (excluding unknown items): 98 Calories; trace Fat (0.0% calories from fat); trace Protein; 25g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 1 1/2 Other Carbohydrates.