



Berry-Champagne Granita- serves 4-6

Simple syrup, one of the ingredients called for here, is a great thing to make and keep on standby in the refrigerator. You can find the recipe in GammysHouse.com recipe box.

Ingredients:

- 1 cup raspberries
- 1 cup strawberries
- 1 cup champagne, water or ginger ale
- ½ – 2/3 cup simple syrup, to taste
- a healthy squeeze of fresh lemon juice



Directions:

1. Wash the berries, hulling & slicing the strawberries. Blend both berries together along with the simple syrup, & lemon juice until smooth. Strain the liquid to remove seeds—this should yield just over 2 cups of liquid.
2. Stir the champagne into the berry mixture and then pour into a 13 x 9 glass baking dish. Place in the freezer, being careful to lay the pan flat.
3. After thirty minutes, check the mixture. You should have a layer of ice crystals on top—using a fork, rake the outer edges in towards the center, then return the pan to the freezer. Continue to check every thirty minutes for a total of 2 hours.
4. Once the granita has finished freezing, you can store it in a plastic container in the fridge indefinitely. Serve it up in a pretty glass or bowl with a dollop of whipped cream, a garnish of fresh fruit, or all by itself.