



Blood Orange Granita

When he's grilling outside in winter, Lachlan Mackinnon-Patterson likes to make his granitas outside too. He'll place a bowl of fresh, bright-red blood orange juice in the snow near the grill; as it freezes, he'll occasionally scrape it with a fork to form crystals, and then serve the granita for dessert.

Ingredients:

1 cup water or Champagne
½ cup plus 2 Tlbs sugar
4 cup chilled fresh blood orange juice or
Fresh orange juice, strained
1 pint vanilla ice cream, for serving



Directions:

1. In a small saucepan, combine the water or champagne and sugar and bring to a simmer, stirring to dissolve the sugar. Remove from the heat and let cool to room temperature.
2. In a 9-by-13-inch glass or ceramic baking dish, stir the sugar syrup into the blood orange juice. Freeze for about 1 hour, or until ice crystals form around the edge. Using a fork, stir the crystals into the center and freeze for about 30 minutes, until a thicker rim of crystals forms around the edges. Stir again and freeze for about 1 hour longer, stirring every 15 minutes or so until all the juice is frozen.

Optional

Scoop the granita into 8 bowls, top with vanilla ice cream and serve immediately.

Make Ahead

The granita can be frozen in an airtight container for up to 2 days; rescrape before serving.

Source: Copied from Food and Wine Magazine
Adapted Recipe by [Lachlan Mackinnon-Patterson](#)