



POMEGRANATE-GINGER GRANITA

SERVINGS: 6

INGREDIENTS

1/2 cup boiling water
1 (3-inch) piece peeled
fresh ginger, chopped
1/2 granulated sugar
3 cups 100 percent
pomegranate juice

DIRECTIONS

In a measuring cup, combine the water and ginger. Steep for 30 minutes. Strain into a larger bowl, discarding the ginger. Add the sugar and stir until dissolved. In a bowl, combine the simple syrup and the pomegranate juice and stir to combine.

Pour into a 13-by-9-inch baking pan. Freeze for 1 to 2 hours, or until the edges and bottom turn to ice. Using a fork, scrape the sides and bottom and stir to redistribute. Return to the freezer and repeat every 30 to 60 minutes for 2 to 4 hours, or until the mixture is icy and light. Continue to scrape the mixture occasionally until serving.

PER SERVING
CALORIES - 130
PROTEIN - 0 G