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[Home](#) > Strawberry Ice



Strawberry Ice

Fri, 04/02/2010 - 11:15 -- Roger Doiron

Introduction:

The Italians call this frozen fruit preparation "granita" but you'll have more luck pitching it to your kids as strawberry snow cones.

Preparation:

Mix hot water, sugar and lemon juice in a small bowl until sugar dissolves. Blend 3 cups strawberries in processor or blender until smooth. Add sugar syrup and blend until combined. Pour mixture into 9-by-13-inch baking pan. Freeze for about 25 minutes or until icy around edges. Using fork, pull icy portions into middle of pan. Repeat this step every 20 minutes until all the liquid is frozen into flaky, loose crystals. Cover and freeze. When ready to serve, use fork again to scrape crystals into bowls and garnish with berries.

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[strawberry](#) [2]

Recipe Type:

[desserts](#) [3]

Ingredients:

- 1 cup hot water
- 3/4 cup sugar
- 2 tbsp fresh lemon juice
- 3 cups sliced strawberries, plus additional berries for garnish

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Cool Off with Strawberry Ice

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[1] <http://rogerdoiron.com>

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