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|  | **Blueberry Ginger Lemon Granita Slush** |
| *This refreshing twist on a classic Italian summer beverage includes a little kick from ginger and lemon will be a welcome addition to any hot summer day. Including the skins of the blueberries instead of straining them out skips a time-consuming step (and gives an extra fiber boost!)*  **Yield: 4 one cup servings** |

**Ingredients:**

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| 2 T | Fresh ginger, peeled and chopped |
| ¼-1/2 cup | Sweetener (sugar, honey, etc) |
| 2 ½ cups | Blueberries (fresh or frozen, *thaw frozen blueberries*) |
| 2-3 tsp | Lemon, juiced |
| 1 cup | Water |
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**Instructions:**

1. In food processor, puree ginger and sweetener together. Add blueberries. Puree until mixture is smooth. Add water and lemon juice (add one tsp of lemon juice at a time, tasting between spoonfuls). Adjust lemon and sweetener content to taste. (*if desired, reserve lemon peel and a few blueberries for garnish).*
2. Pour mixture into a glass baking dish. Freeze.
3. Stir frozen mixture, breaking up large chunks, every 1- 1 ½ hours for about 4 hours*(the more frequently you stir, the slushier the end result, the less you stir, the more icy).*
4. Spoon frozen mixture into cups, garnish each with a bit of lemon peel and blueberries (if desired). Freeze any remaining mixture, covered tightly, for up to 1 week.

**Nutrition Facts:** Calories 174| Carbohydrate 31g | Fiber 3 g| Sodium 12 mg