

Cherry Granita

<http://userealbutter.com/2010/06/24/cherry-granita-recipe/>
from [Recipes from Durango, Colorado](#)

1 1/2 cups cherries, pitted*

3/4 cup simple syrup (1:1 sugar to water ratio, heated until sugar dissolves, boil a few minutes, then cool)

pinch of salt

1-2 tsps lemon juice, fresh

***Note:** pitting cherries can happen in one of many ways. If you own a cherry pitter, that's a no-brainer. If you don't, you can [use a straw](#) (I used a metal straw, but I implore you to clean it out completely and make sure there are no cherry plugs stuck inside or else later things could get... gross), or a pairing knife like I did this time around.

Purée the cherries and half of the simple syrup in a blender. Stir in the remaining simple syrup, salt, and lemon juice (to taste). Pour the contents into a shallow baking dish and set in the freezer. Use a fork to scrape the contents every 30 minutes until it is frozen and resembled shaved ice. Serves 4-6.