

Honeydew Granita

<http://userealbutter.com/2010/07/17/honeydew-granita-recipe/>
from [Group Recipes](#)

2 tbsps lime juice (juice of 1 lime)

4 tbsps sugar

1/8 tsp salt

8 cups honeydew melon, cut into cubes (I used 1 melon, de-seeded and rind removed)

Purée all ingredients in a blender until smooth (about a minute). Strain the purée through a sieve set over a bowl. Be sure not to push the pulp through the sieve – let gravity do her work and gently move the pulp around to let the liquid find its way through. Pour the liquid (about 4 cups) into a baking dish and place in the freezer. After an hour, start scraping the ice with a fork. Repeat every 20 minutes until all of the ice is scraped. Serves 8-12.