



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Watermelon Jalapeno Lime Granita

Ingredients

- ½ small seedless watermelon, roughly chopped
- 1 Jalapeno, roughly diced
- 10 limes, juiced
- 3 tbsp limes, zested
- 1-2 c of water
- 1/3 c – 1 c of granulated sugar
- ½ tsp salt
- For Garnish
 - Watermelon, diced (optional)
 - Maldon, garnish
 - Tajin, garnish
 - Whipped Cream
 - 1 c heavy cream, optional
 - 1-2 tbsp granulated or powdered sugar
 - ½ - 1 tsp vanilla extract

Directions

Zest and juice 10 limes and place in a blender. Roughly dice one jalapeno and half of a watermelon and place in the blender as well. Add 1/3 c – 1 c of granulated sugar (depending on how sweet you'd like it to be) and blend until smooth with water or fruit puree of choice (you want roughly 4 c of liquid). Place in a container with a large flat surface and freeze for 6-8 hours. Once set, scrape with a fork and serve immediately. Add a dollop of whipped cream (optional), diced watermelon, Maldon sea salt, and tajin for garnish.

Optional: Whisk 1 c of heavy cream until it starts to stiffen, then add 1-2 tbsp of sugar and ½ -1 tsp of vanilla extract and whisk until stiff peaks form. Serve with your jalapeno lime granita to cut the sharpness of the dish.