

## Pink Grapefruit and Blackberry Ice

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com).*

*Start-to-Finish: 3 hours plus*

*Hands-On Time: 30 minutes*

*Serves 6*

### Ingredients

- 1 pint blackberries, plus a few for garnish
- 2 cups water
- 3/4 cup granulated sugar
- Pinch of salt
- 3/4 cup fresh-squeezed pink grapefruit juice
- 2 Tbsp. lemon juice

### Instructions

1. Bring blackberries, water, sugar and salt to a simmer and stir until sugar is dissolved. Remove from heat and smash the blackberries with a potato masher or the tines of a fork. Strain the mixture through a fine sieve into a medium bowl discarding the solids. Stir in the grapefruit juice and lemon.
2. Pour into a metal 9 x 13-inch pan and let cool to room temperature. Place in the freezer for 1 hour. Remove the pan from the freezer and scrape the frozen edges into the slushy center of the pan with a fork. Return to the freezer for another hour. Scrape the ice crystals again to the center and return to the freezer for at least another hour or overnight.
3. Scoop the ice into small chilled bowls, garnish with blackberries and grapefruit wedges and serve immediately.



*Make-ahead:* Ice can be made a day ahead. If the mixture becomes too firm to scoop, just scrape again with the tines of a fork to loosen the crystals. It can be kept in the freezer for a few days