

BLOOD ORANGE- GRAPPA GRANITA

MAKES 8 SERVINGS

Italians love their delicious blood oranges and for good reason. Although blood orange season in the States is winter, these fruits are grown around the world and can usually be found in high-end markets in the summer.

15 to 18 blood oranges or 4 cups
blood orange juice

$\frac{2}{3}$ cup superfine or bar sugar

3 tablespoons grappa

DIGESTIVO:

Alexander Grappa

VENICE, VENETO, ITALY

It takes only one merchant of Venice, Sandro Bottega, to distill this refined digestif and design the beautiful handblown Murano glass bottle it comes in.

1. If using oranges, squeeze them into a strainer set over a large measuring cup. (Or use a manual or electric juicer.) Pour the juice into a large glass bowl. Stir in the sugar until dissolved and transfer to a 13 by 9-inch glass baking dish.

2. Place the dish in the freezer for 1 hour, until the juice and sugar mixture begins to get slushy. Stir in the grappa, blending well. Cover the dish with plastic wrap and return to the freezer for at least 4 hours, until frozen. (You may make this up to 1 day in advance.)

3. To serve, scrape the surface of the ice with a heavy metal fork, to create small shavings. Working quickly, transfer to small bowls or coffee cups, and serve immediately.

