

Dessert

Cherry Cola Shaved Ice

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Servings: 16

Start to Finish Time: 30 minutes

4 cans (12 ounces each) cola soda (6 cans are needed if making granita)

1 bag (12 ounces) frozen cherries, thawed

chopped maraschino cherries (to garnish)

In a large saucepan over high heat, bring the cola to a boil. Use caution and stir regularly until the foam subsides. Boil until you reduce the mixture to one cup, about 20 minutes.

In a blender, puree the cherries until smooth. Stir the cherries into the reduced cola and cook for another 2 minutes. Strain the mixture through a fine mesh strainer, discarding any solids. Allow the mixture to cool completely. Refrigerate until ready to use.

To use with shaved ice, drizzle a bit of the syrup over a cone or bowl of ice, then garnish with chopped maraschino cherries.

Alternatively, to make granita, stir two more 12-ounce cans of cola into the entire batch of cooled syrup. Pour into a 9x13-inch pan and freeze. Every 20 minutes, use a fork to scrape and stir the mixture until it is firm with small ice crystals. Spoon into dishes and garnish with chopped maraschino cherries.

Per Serving (excluding unknown items): 14 Calories; trace Fat (1.2% calories from fat); trace Protein; 4g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: 0 Fruit.