Spiked Peach Limeade Granita

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Servings: 8

4 cups water
3 cups (3 medium) peach slices
1 1/3 cups sugar
6 mint leaves
1 1/3 cups fresh lime juice
3/4 cup rum
peach slices (optional)
fresh mint sprigs (optional)

In a medium saucepan, combine the water, peaches, sugar and mint. Bring to a boil. Reduce the heat and simmer for 5 minutes.

Cool. Discard the mint.

Place 1/2 of the peach mixture into a blender. Process until smooth.

Pour the puree'd peach mixture into a 13x9-inch baking dish..

Combine the remaining peach mixture, lime juice and rum in the blender. Process until smooth.

Add the rum mixture to the baking dish.

Freeze for 8 hours or until firm.

Remove the mixture from the freezer. Scrape the entire mixture with a fork until fluffy.

Serve immediately.

Garnish with peach slices and mint sprigs, if desired.

Yield: 8 one cup servings

Per Serving (excluding unknown items): 216 Calories; trace Fat (0.5% calories from fat); 1g Protein; 44g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 0 Vegetable; 1/2 Fruit; 2 Other Carbohydrates.