

RECIPE | CUCUMBERS



CUCUMBER GRANITA



PURE-FLAVOR.COM

CUCUMBER GRANITA

Recipe created by *Elizabeth Jordan-Flight*



5 hr

5 min
PREP

0 min
COOKING



6



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, divided
- ½ cup** water
- 6 tbsp** powdered sugar
- 1** lime, juiced
- 10** mint leaves, divided

DIRECTIONS

- 1** Cut one cucumber lengthwise into strips and one cucumber into rounds and set aside.
- 2** Combine remaining cucumbers, water, sugar, lime juice and 5 mint leaves in a blender & blend until completely smooth.
- 3** Pour the mixture into a large dish or pan, ideally in a 1-inch layer. Then place in the freezer.
- 4** After an hour, stir the mixture around. Repeat this every hour for 5 hours until the mixture is frozen with a crumbly, sandy texture.
- 5** Once frozen serve immediately. Garnish with cucumber ribbons & slices and remaining mint leaves.