



RECIPE | CUCUMBERS

# CUCUMBER GRANITA



5 hr

5 min  
PREP.

0 min  
COOKING



6

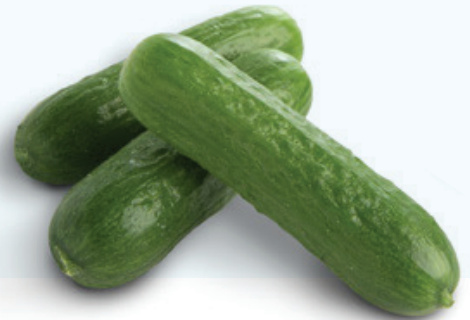


easy

## INGREDIENTS

Recipe created by *Elizabeth Jordan-Flight*

- 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.

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