

Celery Apple Granita

Serves 8

1	tablet	1,000 mg. vitamin C (ascorbic acid) to prevent "browning"
2		Granny Smith or similar apple, very coarsely chopped
2/3	c.	Water, divided
4	c.	Celery ribs, coarsely chopped
1	Tbl.	Fresh tarragon, chopped
1/2	tsp.	Salt
1/4	tsp.	Fresh ground pepper

Crush vitamin C tablet in a bowl with the back of a spoon or a pestle. Line a mesh strainer with 2 to 3 layers of dampened cheese cloth and set over the bowl. Purée the apples in a blender with 1/3 c. of water until smooth. Pour into cheese cloth, bunch it up around apples and squeeze as much clear juice as possible out of the cloth, approximately 1 1/2 cups. Rinse and wring out the cloth and return to strainer. Purée tarragon with remaining 1/3 cup of water until water becomes a deep green. Add celery and continue to purée until smooth. Pour into cheese cloth and again squeeze out all the juice, approximately 1 1/2 cups, into the bowl with the apple juice. Stir in salt and pepper and pour into an 8 inch square baking dish. Freeze, stirring and as necessary, scrapping with a fork every 30 minutes until frozen, at least 3 hours. It becomes too hard to scrape if it becomes fully frozen before attempting to scrape.

Can be made 2 days in advance, kept covered in the freezer. Let stand at room temperature about 10 minutes and re-scrape before serving. Garnish with a celery leaf and/or a couple of tarragon leaves.

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