

Tomato Granite

- 2 lbs. Ripe tomatoes (4 medium)
- $\frac{1}{4}$ c. Superfine sugar
- 2 tsp. Freshly ground black pepper
- 1 tsp. Balsamic vinegar

Quarter tomatoes and add to a food processor with the sugar. Purée mixture and strain into a metal dish. Stir in pepper and vinegar and freeze, crushing any lumps after 30 minutes. Once frozen, scrape with a fork and serve.