



Total Time: **2 hours 20 minutes**

Prep Time: **20 minutes**

Freeze Time: **2 hours**

## ingredients

2 Tablespoons bottled or fresh lime juice (1 lime yields about 2 Tablespoons)

4 Tablespoons granulated sugar

1/8 teaspoon salt

8 cups honeydew melon (about 2 1/2 pounds), seeds and rind removed, cut into 2-inch pieces

*Optional*

Fresh mint leaves or wafer cookies can be used as garnish.

*Variations* Cantaloupe or watermelon can be substituted for honeydew.

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## directions

**step 1:** Put the lime juice, sugar and salt into a blender or food processor and cover. Turn the blender on and drop the melon pieces in through the opening in the lid. Blend until the melon is completely puréed, about 1 minute. You should have about 8 cups.

**step 2:** Place a fine mesh sieve over a large bowl. (You can also use a regular sieve lined with cheesecloth or a sieve with no cloth—just be sure not to push the pulp through.) Pour the puréed melon into the sieve, letting the juice strain into the bowl and leaving the pulp in the sieve. Gently scrape the bottom of the sieve with a rubber spatula to help the

juice strain through. You should have about 4 cups of juice.

**step 3:** Pour the juice into a 9-by-12-inch metal baking pan and place in the freezer for 1 hour. The mixture will begin to freeze.

**step 4:** Stir or scrape the mixture with a fork, taking care not to score the metal pan. Continue to scrape every 20 minutes until the mixture is completely frozen and has crystallized (about 1 hour more). Cover with Saran™ Premium Wrap and keep in the freezer until ready to serve. Just scoop into dessert bowls and garnish with fresh mint or a wafer cookie if desired.