

SPIRITED SNOWCONE TRIO: LIME, WATERMELON, PINEAPPLE

We loved these ices when we saw them on Epicurious.com. Combining simple syrup and fresh fruit purees and juices, they are the perfect medium to showcase the best in seasonal fruits. The flavors are refreshing and the presentation is stunning. They are simple to make, and once you get the knack, you can create unique flavors by infusing the simple syrup with herbs and changing up the fruits and spirits to your liking and what is in season throughout the summer.

Add a splash or two of handcrafted spirits and liqueurs, and they become spirited little snowcones: [Hot Monkey Pepper-Flavored Vodka](#) over Pineapple Ice, [LOFT Lemongrass Cello](#) over Watermelon Ice, [New Deal Vodka](#) over lime ice, [Portland 88 Vodka](#) over any ice at all.

Ingredients:

For Lime Ice:

¾ Cup	Sugar
2 ¼ Cups	Water
½ Cup	Fresh-squeezed lime juice (about 6 limes)
	Finely grated zest of 3 limes

For Watermelon Ice:

¼ Cup	Sugar
2 Cups	Water
4 Cups	Chopped, seedless watermelon (about 3 lbs whole fruit), rind removed
1	Lime, juice of

For Pineapple Ice:

½ Cup	Sugar
2 Cups	Water
1	Pineapple, peeled, cored, chopped (about 3 cups)

Directions:

1. Prepare 1 batch simple syrup (recipe can be found in the [House-Made Mixers](#) section of newdealdistillery.com)
2. For Lime: Pour the simple syrup and lime juice in a 9 by 11-inch nonreactive baking pan and stir in the lime zest.
3. For Pineapple: Puree the pineapple chunks in a blender until smooth. Pour the simple syrup and pineapple puree in a 9 by 11-inch nonreactive baking pan and stir well.
4. For Watermelon: Puree the watermelon chunks (it is fine if small seeds are still attached) in a blender until smooth. Pour the simple syrup, lime juice, and watermelon puree in a 9 by 11-inch nonreactive baking pan and stir well.
5. Cover the pan with plastic wrap and place in the freezer.
6. After 1 hour, stir the mixture well, using a fork. Return to the freezer for another hour, then stir again. Allow the mixture to freeze for at least 6 hours or overnight (it is not necessary to continue stirring after you have done it twice).
7. Remove the pan from the freezer and allow it to sit at room temperature for about 5 minutes. Using a fork, scrape the fruit ices, arranged in frosty mounds in small chilled bowls. Top ices with a splash or two of spirit of choice. Suggested: [Hot Monkey Pepper-Flavored Vodka](#) over Pineapple Ice, [LOFT Lemongrass Cello](#) over Watermelon Ice, [New Deal Vodka](#) over Lime Ice, [Portland 88 Vodka](#) over any ice at all.

