



Folk Hero



Black Raspberry Granita

4 cups fresh black raspberries (about 1½ pounds)

1 cup John Henry 3 Lick Spiker Ale

1 cup sugar

1 cup Chambord (raspberry flavored liqueur)

1 cup water

(1) Combine 1 cup of John Henry 3 Lick Spiker Ale and sugar in a sauce pan, bring to a boil, stirring until the sugar dissolves. Remove from heat and cool completely.

(2) Place Raspberries in a blender, process until smooth. Press raspberry purée through a sieve into a medium bowl, and discard seeds. Stir in sugar syrup, 1 cup of water and liqueur. Pour the mixture into an 11 X 7 inch baking dish. Cover and freeze for 8 hours or until firm. Remove from the freezer; let stand for about 10 minutes. Scrape entire mixture with a fork until fluffy.

About 8 servings.

Serve with a snifter glass of John Henry 3 Lick Spiker Ale.

