

# Chilled ruby grapefruit with vodka



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Serves: 4

Preparation: 30 minutes

(+ 4 hours cooling and freezing time)

Cooking: 20 minutes



6 ruby grapefruit

1/2 cup caster sugar

1/2 cup water

1/4 cup vodka (or to taste)

1. Peel and segment grapefruit, reserving juice. Squeeze remaining pith and reserve juice. Place grapefruit segments into a medium airtight container, cover and refrigerate.
2. Meanwhile, place grapefruit juice, sugar and water into a small saucepan. Heat, stirring constantly, over medium heat until sugar is dissolved. Bring to the boil then reduce heat and simmer for 15 minutes or until reduced by 1/3. Set aside to cool.
3. When sugar mixture is cool add vodka, pour over chilled grapefruit segments and gently stir to combine. Place into freezer and chill for 2–3 hours or until semi-frozen. Spoon into serving glasses and serve.

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