## OYSTERS ON THE HALF SHELL WITH LEMON-VODKA GRANITA

1/2 cup sugar

2 tablespoons Absolut Citron vodka

1/2 cup freshly squeezed lemon juice

- 3 dozen fresh small oysters, such as Kumamoto
- 1 cup minced Italian parsley

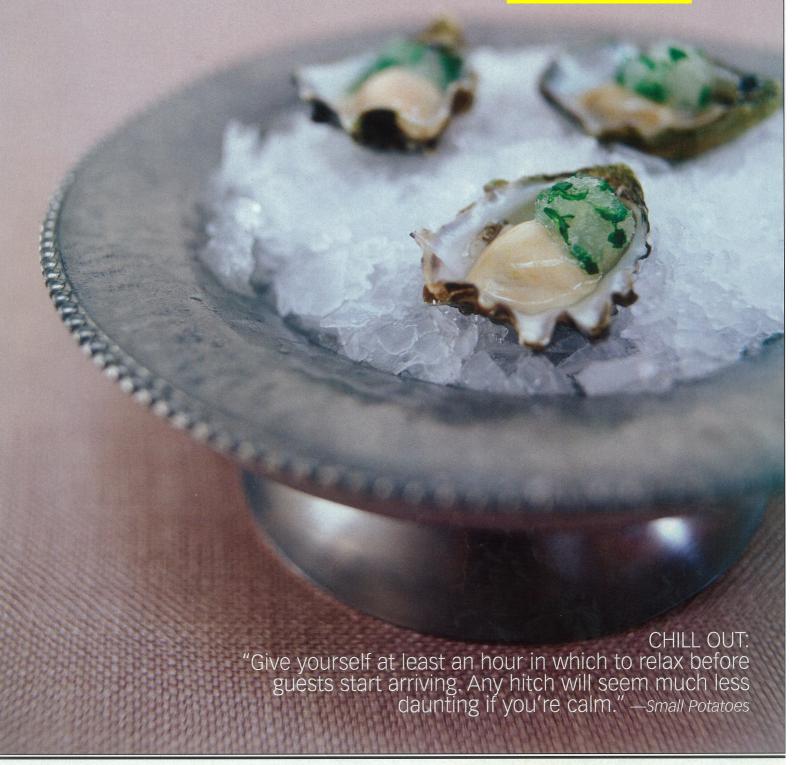
In a small saucepan, make a simple syrup by combining 1/2 cup water and sugar. Bring to a boil and cook until sugar dissolves. Let cool completely.

Make the granita by combining the vodka and lemon juice with the cooled syrup. Pour the mixture into a shallow container and place in the freezer for approximately three hours. Run a fork through the granita every 45 minutes to create a granular texture.

Shuck the oysters. Top each with 2 teaspoons granita and a bit of minced parsley. Serve immediately. *Makes 36*.

*Tip:* Rather than using the fork method, pour the granita in a ziplock bag and freeze. Knead the bag every 30 minutes.

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