Cranberry Ice

1 lb whole cranberries, fresh or thawed
2 C water
2 C sugar
1/4 C lemon juice
1 t grated lemon zest
2 C cold water or orange juice

Cook the cranberries in the first 2 C of water for about 10 minutes, until the skins pop. Rub berries through a sieve to make a smooth pulp. Stir in the lemon juice and the lemon zest. Stir in the sugar and the cold water or juice (it must be cold). Pour into an 8x8x2” baking dish and freeze until firm, stirring 2 or 3 times to keep it smooth. (If you don’t stir it, the water will separate out and form ice crystals.) Let stand about 10 minutes at room temperature before serving.

This has been a Fitzgerald/Truelove Thanksgiving tradition, served as a first course, ever since Meg can remember.