

Watermelon Agua Fresca



Supplies

- measuring cups
- blender
- large spoon
- strainer
- large bowl
- small pot

Ingredients

- small watermelon (recipe works for unripe and ripe watermelon)
- ½ cup lime juice
- 1 water
- 1 cup sugar



unripe watermelon used in pictured fresca

Directions

Note: A ripe watermelon should be sweet. If this is used, make recipe without adding the simple syrup. Taste it and only add in simple syrup if more sweetening is needed.

Remove watermelon rind, and chop watermelon into cubes. Remove the seeds (see below to remove them later). Place watermelon in a bowl. Pour ½ cup of lime juice onto the cubes. Set aside.

Bring 1 cup of water to a boil. Stir in 1 cup sugar until it dissolves. Add the watermelon chunks with the lime juice into the blender. Add simple syrup. Blend until it reaches the desired consistency. If too thick, add more water or lime juice.

If seeds were not removed earlier, strain the mixture to eliminate the seeds.

Modifications: Top with ginger ale or add a spirit like such as vodka or gin.