

Watermelon Refresher

There is nothing more refreshing than making Watermelon Water! It couldn't get simpler than starting with seedless watermelon, a blender and a strainer. Add mint or basil and lemon! And this summer refresher pairs really well with anything on the grill. Don't just eat watermelon, start drinking it!

SERVINGS: 8 | **PREP:** 10 minutes | **COOK TIME:** | **TOTAL TIME:** 10 minutes



INGREDIENTS

- 1 Watermelon (Half Or Whole)
- 8 Ounces Water (Adjust To Size Of Melon)
- 1 Lemon (Juice)
- 1 Bunch Mint (Or Basil)

INSTRUCTIONS

Working in batches, cut 1/2 melon meat from the watermelon and add to blender. Add half water to blender.
Blend melon on high until smooth.
Pour the juice through a mesh strainer over pitcher or jug. Seeds and froth will remain in strainer. Repeat with other half and water. You can add more water to stretch it out.
Add lemon or lime juice.
Add in sprigs of Mint or Basil and muddle down into pitcher with wooden spoon for 30 seconds.
Refrigerate.

NOTES

Great with almost anything, especially spicy foods.
Ask your deli counter to cut the whole melon in quarters so you don't have to :)

Source URL: <http://www.michaelannrowe.com/recipes/watermelon-refresher>