

Watermelon Mint Limeade

Sweet, refreshing, and naturally hydrating, this Watermelon Mint Limeade is summer in a glass. Watermelon provides fluid and antioxidants, while fresh lime and mint add a bright burst of flavor that makes this vibrant drink as nourishing as it is refreshing.

INGREDIENTS

1 small seedless watermelon, cut into chunks
2 cups fresh lime juice
1 cup fresh mint leaves

SERVES

12

TIME

10 MIN

SPECIAL EQUIPMENT

High speed blender
Fine mesh strainer

STORAGE

Store in pitcher in fridge for
2-3 days

STEP 1

Working in batches as needed, place the watermelon chunks in a high-speed blender and blend until completely smooth.

STEP 2

Pour the puréed watermelon through a fine-mesh strainer into a large pitcher or bowl, pressing gently to extract as much juice as possible. Discard the solids.

STEP 3

Transfer about 2 cups of the strained watermelon juice back to the blender. Add the mint leaves and blend until the mint is finely puréed and fully incorporated.

STEP 4

Pour the mint-watermelon mixture into the remaining strained watermelon juice. Add the fresh lime juice and stir well to combine.

STEP 5

Chill until thoroughly cold, at least 30 minutes. Stir before serving and pour over ice if desired. Also combine with seltzer for a spritzer.