

Watermelon Agua Fresca

Yield: 4 servings

Ingredients :

4 cups ripe watermelon, peeled and diced
3 cups water
2 to 3 teaspoons fresh squeezed lime juice
1 tablespoon sugar
Mint or basil, for garnish

Directions :

1. Blend the watermelon with 1 and 1/2 cups of water, the lime juice, and the sugar, at high speed until smooth.
2. Strain the mixture into a large pitcher or bowl and stir in the remaining water.
3. Refrigerate for one hour or longer.
4. Pour over ice and garnish with mint or basil leaves.

Recipe modified from NY Times Cooking

