

RECIPE

Watermelon Spritz

Inspired by Mexican aguas frescas, this drink takes advantage of the leftover fruit from the Watermelon Salad to make a festive and refreshing drink that can be enjoyed with or without the alcohol. This recipe makes 4 drinks.



INGREDIENTS

4 cups of watermelon cut into small pieces
¼ cup agave syrup or to taste
3-4 limes, juiced
1 cup of tequila (optional)
2 cans of lime flavor sparkling water
Mint for garnish



PREPARATION

In a blender puree the watermelon, agave syrup, lime juice and tequila, if used, until smooth.
Divide drink among 4 tall glasses with ice, top with sparkling water, garnish with a sprig of mint and a fun straw.

MIX IT UP

You can try a non-flavored sparkling water if you prefer your drink with less limey.

Make your glass more like a margarita and add rim on the salt. The combination of the watermelon and a bit of salt is delicious.



Instead of sparkling water you may want to try sparkling wine, a Prosecco will do the trick.

Tequila gives you headache? Use vodka.

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