

Watermelon Lime Spritzer

Prep Time: 10 Minutes + Chill
Time Servings: 1 Each

INGREDIENTS

1 cup cubed Watermelon
1-2 teaspoons Sugar
1 teaspoon Fresh Lime Juice
2-4 ounces Sparkling Water
(We used Pellegrino)
Chipped Ice

Additional Add In's
1 bag Hibiscus Tea
4 ounces Water, hot

DIRECTIONS

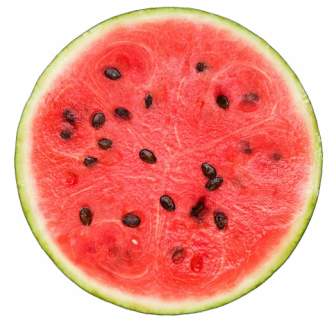
1. In a food processor, puree watermelon chunks. Pour through a sieve to remove seeds. Refrigerate to chill.

2. In a glass, add chilled 2 ounces watermelon puree, sugar, lime juice and sparkling water.

3. Add ice and shake or stir to combine.

3. Garnish with lime slice and sprig of mint. Great made in a batch or individually.

USE THE
CARVED OUT
WATERMELON
AS A PUNCH
BOWL



MAKE IT BOOZY:
Add 3 oz of white wine



For tea add in:
Steep together hibiscus
tea and water for 7 minutes.
Remove bag and refrigerate
tea to chill. Add to watermelon
puree mixture.

TAKE
ADVANTAGE
OF THE LAST
MONTH OF
SUMMER.

