

Watermelon Mint Cooler

COOL. REFRESHING. NATURALLY SWEET. PURE SUMMER.

Cool, crisp, and bursting with summer flavor, this Watermelon Mint Cooler is a refreshing drink that tastes like sunshine in a glass. Made with juicy fresh watermelon, a hint of honey, and cool mint, it's hydrating, naturally sweet, and perfect for porch sitting, backyard gatherings, or any day you need a little refreshment.

INGREDIENTS

- 4 cups fresh watermelon (cubed, seeds removed)
- 1/4 cup fresh lime juice (about 2-3 limes)
- 3-4 tablespoons honey (or to taste)
- 2 cups cold water (still or sparkling)
- Fresh mint leaves (plus extra for garnish)
- Ice

DIRECTIONS

Step 1: Add the cubed watermelon to a blender and blend until smooth.

Step 2: Strain through a fine mesh sieve (if desired) to remove pulp, or keep it for a thicker, more rustic texture.

Step 3: In a large pitcher, combine the watermelon juice, lime juice, honey, and cold water. Stir well until the honey is fully dissolved.

Step 4: Add fresh mint leaves and gently muddle them with a spoon to release the flavor.

Step 5: Chill for at least 30 minutes to let the flavors meld.

Step 6: Serve over ice and garnish with fresh mint leaves and a slice of watermelon.

Mabel's Tip: For an extra special touch, use sparkling water, freeze watermelon cubes for your ice, or add a few slices of cucumber for a cool twist!

Non-alcoholic. Contains: none of the top 9 allergens in the base recipe. Always check your specific brands.