

Watermelon Lemonade

Ingredients:

8 cups 1-inch pieces seedless watermelon (from about 4 ½ pounds)
1 cup fresh lemon juice
3 ½ cups water
1 cup sugar
ice cubes
lemon wedges

Method:

Working in 2 batches, blend watermelon and lemon juice in a food processor or blender until smooth. Transfer to a pitcher.

Bring water and sugar to a boil in a medium saucepan over high heat, stirring until the sugar dissolves. Add the hot syrup to the pitcher with the watermelon-lemon mixture and stir. Refrigerate until cold, about 2 hours. Serve over ice, garnished with lemon wedges.

Happy Eating!

Sharon

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