

## RECIPE

# Watermelon Lemonade



**Servings:** 6

**Prep Time:** 15 minutes

**Total Time:** 15 minutes

## Ingredients

- 6 cups cubed seedless watermelon , chilled (2 lbs after peeling)\*
- 4 cups cold water
- 3/4 cup fresh strained lemon juice , chilled
- 2/3 cup granulated sugar (more or less to taste)
- Ice and fresh mint (optional) for serving

## Preparation

1. Add watermelon to a blender and pulse until well pureed (there should be about 4 cups). Pour through a fine mesh strainer into a bowl.
2. In a large pitcher whisk together water, lemon juice and sugar until sugar has dissolved. Stir in pureed watermelon. Stir in ice and mint (alternately add ice and mint directly to individual cups and pour lemonade over). Store in refrigerator.
3. \*If you don't have time to chill the ingredients then just use more ice in place of some of the water.

## Did You Know?

1. August 3rd is National Watermelon Day, and throughout summer, the backyard mainstay is added to drinks and served as

dessert at barbecues across the country. Here are some tasty facts about this colorful, summertime treat.

2. Watermelon is both a fruit and a vegetable. Thanks to their sweet taste, watermelons are most commonly considered a fruit. And they do grow like fruit, originating from flowers that have been pollinated by bees, and, from a botanical perspective, they're fruits because they contain seeds. But many gardeners think of them as vegetables, since they grow them in their gardens alongside other summer veggies like peas and corn. Not to mention, watermelon is classified as part of a botanical family of gourds that includes other culinary vegetables like cucumber, squash, and pumpkin.
3. They come in 1200 different varieties.
4. They're the official state vegetable of Oklahoma.
5. Farmers in Japan have perfected the art of growing them in odd shapes. In Japan, farmers have been growing cube-shaped watermelons for the past 40 years, forcing them into their square shape by cultivating them in box-like braces.