



Globally Inspired Flavor Solutions®

Watermelon-Mint Agua Fresca

INGREDIENTS	MEASUREMENTS
SupHerb Farms Fresh Frozen Mint	¼ cup
Sugar or Agave Syrup	¼ cup
Watermelon peeled, seeded, coarsely chopped (from about a 2 1/2-pound watermelon)	5 cups
Fresh Lime Juice	¼ cup

PREPARATION

1. Combine mint leaves, sugar, and ¼ cup water in a small pot. Bring to a boil and stir until sugar has dissolved. Transfer mixture to a heatproof container and chill, uncovered, until cool, about 30 minutes.
2. Strain mint syrup into a blender; discard mint leaves. Add watermelon and lime juice and blend until very smooth.
3. Using a fine-mesh sieve, strain into a pitcher; discard solids.
4. Add 2 cups water and stir well to combine.

TO SERVE

Add a bit of color to the drink by adding fresh mint sprigs.

TIPS

Agua Fresca can be stored in an airtight container and chilled for up to 1 day.