

# Watermelon Agua Fresca

## Ingredients

- 8 cups cubed seeded watermelon, (about 6 pounds with the rind), divided
- 1 cup water, divided
- $\frac{1}{3}$  cup sugar, divided
- $\frac{1}{4}$  cup fresh lime juice
- 1 liter (4 cups) club soda, or seltzer water, well chilled
- Lime slices, for garnish



## Directions

1. Combine half the watermelon, half the water and half the sugar in a blender; puree. Pour through a coarse strainer into a large container. Repeat with the remaining watermelon, water and sugar. Stir in lime juice. Refrigerate until well chilled, about 4 hours.
2. To serve, stir in club soda (or seltzer) and garnish with lime.  
*Make Ahead Tip: Prepare through Step 1, cover and refrigerate for up to 2 days.*

Recipe adapted from Susan Herr “This refreshing drink is served by roadside vendors all over Mexico. Not too much fruit, not too much sugar, just a beautiful way to quench your thirst on a summer day.” EatingWell.com

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