

Watermelon Lemonade - The Ultimate Summer Refresher

? Watermelon Lemonade ?



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INGREDIENTS

5 to 6 cups seedless watermelon, cut into 1-2 inch cubes
2 cups ice cold water
1/3 cup granulated sugar (adjust to taste)
3/4 cup lemon juice (about 4 large lemons)
2 tbsp lime juice (about 1 large lime)
2 tbsp agave nectar (optional - sub with honey or maple syrup)
Fresh mint, watermelon slices, lemon or lime wheels for garnish (optional)

DIRECTIONS

- 1. Blend the Base:** Add watermelon, cold water, and sugar to a blender. Blend on high until very smooth. Run the smoothie setting twice if needed for extra smoothness.
- 2. Strain:** Pour the blended juice through a fine mesh strainer into a large pitcher or bowl. Use a spoon to press juice through for maximum yield.
- 3. Add Citrus & Sweetener:** Stir in lemon juice, lime juice, and agave (if using). Mix until everything is well combined and the agave fully dissolves.
- 4. Taste and Adjust:** Test for sweetness. Add more sugar, agave, or honey to taste, depending on how ripe your watermelon was.
- 5. Serve & Garnish:** Pour over ice and serve immediately. Garnish with mint sprigs, watermelon wedges, or citrus slices for a beautiful presentation.

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Original recipe: <https://chefmaniac.com/watermelon-lemonade-the-ultimate-summer-refresher/>