

The Ultimate Watermelon Lemonade Recipe (So Refreshing!)

The Ultimate Thirst Quencher:



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30 min

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INGREDIENTS

Watermelon: 4 cups of cubed, seedless watermelon. A sweet, ripe watermelon is crucial for the best flavor.

Lemons: 1 cup of freshly squeezed lemon juice. This is typically the juice of 5-6 large lemons. Please, do not use the bottled stuff!

Simple Syrup: 1 cup of granulated sugar
1 cup of water

Cold Water: 4 cups of cold water for diluting the lemonade.

For Garnish (Optional): Fresh mint sprigs, small watermelon wedges, and lemon slices.

Swaps and Notes:

Sweetener: You can easily swap the sugar for other sweeteners. Try using an equal amount of agave nectar or $\frac{3}{4}$ cup of honey. Make the simple syrup the same way for the best results.

Make it Sparkling: For a fun, fizzy version, substitute the 4 cups of cold water with chilled club soda, sparkling water, or even a lemon-lime soda. Add the sparkling beverage right before serving to maintain the fizz.

Adults-Only Version: This lemonade is a fantastic cocktail base. Add a shot of vodka or white rum to each glass for a delicious and refreshing summer sipper.

Herbaceous Twist: Muddle a few fresh basil or rosemary sprigs in the bottom of your pitcher

before adding the lemonade for a sophisticated, herbal note.

How to Make Watermelon Lemonade: Step-by-Step:

Make the Simple Syrup: In a small saucepan, combine 1 cup of sugar and 1 cup of water. Heat over medium heat, stirring occasionally, until the sugar has completely dissolved. You don't need to bring it to a boil. Remove from the heat and let it cool completely. You can speed this up by placing it in the fridge.

Juice the Watermelon: Add your 4 cups of cubed watermelon to a blender. Blend on high for 30-60 seconds until it's completely smooth and liquefied.

Strain for Smoothness: Place a fine-mesh sieve over a large bowl or pitcher. Pour the watermelon puree through the sieve to remove any pulp or tiny seed particles. This step is optional, but it gives you a much smoother, clearer lemonade.

Squeeze the Lemons: Juice your lemons until you have 1 cup of fresh juice.

Combine Everything: To your pitcher with the strained watermelon juice, add the fresh lemon juice, the cooled simple syrup, and 4 cups of cold water.

Stir and Chill: Stir everything together until well combined. Give it a taste and adjust if needed—you might want it a bit sweeter or tarter. Chill in the refrigerator for at least 30 minutes to allow the flavors to meld.

Serve: Serve the watermelon lemonade over ice, garnished with fresh mint, a small watermelon wedge, and a slice of lemon.

Tips for Success:

Pick a Good Watermelon: Look for a watermelon that is heavy for its size, has a deep, uniform color, and a creamy yellow "field spot" where it rested on the ground.

Fresh is Best: The single biggest improvement you can make to this recipe is using freshly squeezed lemon juice. It makes a world of difference in flavor compared to bottled concentrate.

Chill Everything: For the most refreshing experience, start with a cold watermelon and use chilled water. Chilling the final lemonade before serving is also key.

Taste and Adjust: Everyone's preference for sweetness and tartness is different. Start with the recipe as written, then adjust. If it's too sweet, add more lemon juice. If it's too tart, add a little more simple syrup.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You'll Love:

Blueberry Lemonade: Another delicious fruit-infused twist on a classic.

Refreshing Strawberry Mojito: For when you're craving a classic cocktail with a fruity kick.

Classic Margarita Recipe: Master the perfect margarita for your next fiesta.

Rainbow Sangria: The most colorful and celebratory drink for any party.

A Light, Tangy Chicken Salad (No Mayo!): The perfect light lunch to pair with your lemonade.

Final Thoughts:

DIRECTIONS

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12. **Serving Suggestions and Pairings:** This vibrant drink is the perfect companion to all your favorite summer foods. It's fantastic alongside grilled chicken, burgers, or a light and tangy salad. For a perfect summer afternoon pairing, I love serving it with my Light and Tangy Chicken Salad.
13. **Storage and Leftover Tips:** Store any leftover watermelon lemonade in a covered pitcher or jar in the refrigerator. It will stay fresh and delicious for up to 3 days. The ingredients may separate a bit upon sitting, so just give it a good stir before serving again. You can also freeze leftover lemonade in ice cube trays to add a pop of flavor to water or other drinks later on.
14. **More Recipes You'll Love:** If you love this refreshing drink, you'll want to explore our other favorite sippers and summer treats:
15. **Blueberry : Lemonade:** Another delicious fruit-infused twist on a classic.
16. **Refreshing : Strawberry Mojito:** For when you're craving a classic cocktail with a fruity kick.
17. **Classic : Margarita Recipe:** Master the perfect margarita for your next fiesta.
18. **Rainbow : Sangria:** The most colorful and celebratory drink for any party.
19. **A Light, : Tangy Chicken Salad (No Mayo!):** The perfect light lunch to pair with your lemonade.
20. **Final Thoughts:** This Watermelon Lemonade is summer, bottled. It's simple, pure, and bursting with fresh flavor that will instantly transport you to a sunny, carefree day. It's the kind of recipe that creates memories, whether you're making it with your kids or serving it at your next big summer bash.
21. I hope you give it a try and that it becomes your new go-to summer drink. Let me know in the comments how you liked it! And be sure to follow me on social media for more recipes to make your summer delicious. Cheers!

SWAPS & NOTES

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TIPS FOR SUCCESS

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Original recipe: <https://chefmaniac.com/the-ultimate-watermelon-lemonade-recipe-so-refreshing/>