



Watermelon Slush



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Introduction

If you're looking for a refreshing drink to beat the summer heat, look no further than this delightful Watermelon Slush recipe. This vibrant and tasty slush is not only easy to make but also incredibly satisfying. With its natural sweetness and refreshing flavors, it is the perfect beverage to quench your thirst and impress your friends and family during those hot sunny days.

Detailed Ingredients with measures

- Watermelon: 4 cups, seedless and cubed
- Sugar: 2 tablespoons (adjust to taste)
- Fresh lime juice: 2 tablespoons
- Ice: 2 cups
- Mint leaves (optional): for garnish

Prep Time

10 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 10 minutes

Yield: 4 servings

This Watermelon Slush is not only a treat for the taste buds but also a

feast for the eyes with its bright red color. Enjoy it as a special drink during gatherings, or simply as a refreshing toast to summer!



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Detailed Directions and Instructions

Step 1: Prepare the Watermelon

Cut a ripe watermelon into manageable slices. Remove the seeds if the watermelon has them. Once cut, scoop the watermelon flesh into a blender.

Step 2: Blend the Watermelon

Blend the watermelon slices on high speed until you achieve a smooth consistency. Ensure there are no chunks remaining for a truly refreshing slush.

Step 3: Strain (optional)

If desired, strain the blended watermelon juice through a fine mesh sieve to remove any pulp, ensuring a smoother texture for your slush.

Step 4: Chill the Juice

Place the pureed watermelon juice in the refrigerator for at least 30 minutes to cool it down before blending it further with ice.

See also [Southern Chocolate Cobbler](#)

Step 5: Add Ice

Once chilled, add approximately 2 cups of ice to the watermelon juice in the blender.

Step 6: Blend Again

Blend the mixture again until the ice is finely crushed and the slush is

fluffy and smooth.

Step 7: Serve

Pour the watermelon slush into glasses. Optionally, you can garnish it with fresh mint leaves or a slice of watermelon on the rim.

Notes

Note 1: Watermelon Selection

Choose a ripe watermelon for the best flavor. Look for a symmetrical shape and a uniform surface with a yellow spot indicating ripeness.

Note 2: Sweetness Adjustments

Taste the watermelon juice before blending with ice. If you prefer a sweeter slush, consider adding a bit of honey or sugar to the juice.

Note 3: Variations

Feel free to experiment with additional flavors such as lime juice, mint, or even coconut water for a different twist on your slush.

Note 4: Serving Suggestions

This slush is perfect for hot summer days, barbecues, or as a refreshing dessert option. Kids will love it too!



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Cook techniques

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