Watermelon Mint Slush

Level: Easy Serves: 1 Prep Time after thawing: 5 minutes Cooking Time: 5 minutes

Simple Syrup:

 $\frac{1}{2}$ cup white granulated sugar

½ cup water

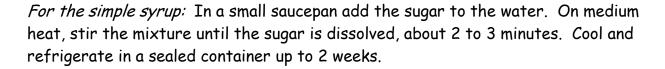


2 large ice cubes or $\frac{1}{8}$ cup crushed ice

1 to 2 Tbsp. simple syrup (to taste)

Squeeze of fresh calamansi or lime juice (see Notes below)

1 to 2 fresh mint leaves (to taste)



Thaw frozen seedless watermelon cubes for 20 to 30 minutes. In a professional blender, add the cubed watermelon, ice, simple syrup, calamansi or lime juice, and mint leaf. Blend until watermelon mixture looks like shaved/finely crushed ice. Taste and add more simple syrup, calamansi or lime juice, and/or 1 more mint leaf for desired flavor and sweetness. Blend again and serve immediately.

Notes:

• Because the calamansi or lime juice have strong flavors, I like to squeeze just a little bit of juice into the blender at first, taste, then add more to my liking. If you add a lot of juice at the beginning, it will overcome the watermelon flavor. I usually start with about $\frac{1}{4}$ to $\frac{1}{2}$ tsp. of juice.

