

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
 $\frac{1}{2}$ cup water

2 cups seedless watermelon, rind removed and pulp cubed and frozen
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)

For the simple syrup: In a small saucepan add the sugar to the water. On medium heat, stir the mixture until the sugar is dissolved, about 2 to 3 minutes. Cool and refrigerate in a sealed container up to 2 weeks.

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.