

## Shaken Watermelon and Lilikoi Tea

Level: Easy  
Serves: 1

Prep Time: 10 minutes  
Cooking Time: -



- $\frac{1}{2}$  cup +  $\frac{1}{2}$  cup (or more) crushed ice, divided
- $\frac{1}{2}$  cup fresh watermelon juice
- $\frac{1}{2}$  cup lilikoi tea (see Notes below), follow instructions on package for "iced" tea
- 1 tsp. (or more) simple syrup, to taste (optional)
- Lime wheel or lime spiral, for garnish (optional)

Place drinking glass in the freezer for 5 minutes to chill. Place  $\frac{1}{2}$  cup crushed ice,  $\frac{1}{2}$  cup watermelon juice,  $\frac{1}{2}$  cup lilikoi tea, and simple syrup (if desired) into a cocktail shaker or container with an airtight lid. Shake vigorously until blended. Place remaining  $\frac{1}{2}$  cup (or more) crushed ice in the chilled glass. Strain shaken tea into chilled glass. Garnish with lime wheel or spiral, if desired. Serve immediately.

### Watermelon Juice (prep time=5 minutes):

- 2 cups seedless watermelon, rind removed and pulp cubed
- $\frac{1}{2}$  a lime, freshly squeezed

*For the watermelon juice:* Blend the seedless watermelon and  $\frac{1}{2}$  a lime in a professional blender until smooth. Strain with a fine mesh sieve to remove large pieces of fruit. Store watermelon juice in the refrigerator for up to one week.

### Simple Syrup, optional (cooking time=less than 5 minutes):

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

*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.

### Notes:

- If lilikoi tea is not available where you live, another great alternative to combine with watermelon juice is hibiscus tea. Locally produced lilikoi (passion fruit) tea and/or hibiscus tea may be purchased at [www.teachest.com](http://www.teachest.com).
- My ratio of watermelon juice to lilikoi (or hibiscus) tea to crushed ice is 1:1:1, but please adjust the ratio according to your own taste. Also, I do not add any simple syrup to my shaken tea, but if you prefer a sweeter shaken tea, add 1 tsp. simple syrup, taste, and adjust to your liking.

