

Serve Watermelon Water (Agua de Sandia)

If your child likes watermelon, then she is sure to love this highly popular *agua fresca* beverage, enjoyed by many locals at street stands and restaurants throughout Mexico. It complements the spiciness of Mexican food and quenches thirst in hot weather. Try blending a batch to share with family and friends to celebrate Hispanic Heritage month.

What You Need:

- 10.5 ounces watermelon plus extra slices for garnish
- 5 cups water
- Up to $\frac{1}{4}$ cup sugar
- Lime wedges, optional



What You Do:

1. Roughly chop the watermelon into cubes. Don't worry about de-seeding it.
2. In a blender, add the watermelon and 2 cups of water.
3. Process until the watermelon is pureed, seeds and all, for approximately 1 minute.
4. Pour the watermelon mixture into a pitcher. If there are a lot of seeds at the bottom of the blender, you can pour the liquid through a fine sieve into the pitcher. Typically, however, it is not necessary.
5. Add half of the sugar and taste it. Add more sugar if necessary—the amount you need will depend on the sweetness of the watermelon. Remember, you can always add more sugar, but you can't take it out.
6. Add the rest of the water.
7. Stir well and chill in the refrigerator.
8. When you are ready to serve it, garnish the glass with a lime wedge or slice of watermelon, if desired.

This is a great summertime drink to serve at parties and picnics. You can type this recipe on pretty paper ahead of time and hand them out as party favors. Be sure to mention that other seasonal fruits such as mangoes, guavas, papayas, and cantaloupes can be used to make more of these refreshing coolers!

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