

# Summery Watermelon Juice with Crushed Ice, Mint & Lime ?

Marcel · 16/02/2025



## Prep Time

30

## Dificult

Easy

## Servings

2-3

## Description

Cool, refreshing, and bursting with summer flavors, this Summery Watermelon Juice with Crushed Ice, Mint & Lime is the ultimate thirst-quencher for hot days. Made with juicy watermelon, zesty lime, and fresh mint, this drink strikes the perfect balance between sweetness and tanginess. The crushed ice keeps it extra cool, while a hint of honey (if needed) enhances its natural sweetness. For a little sparkle, add a splash of sparkling water or turn it into a tropical cocktail with a shot of rum or tequila. Whether you're lounging by the pool, hosting a summer BBQ, or just craving a healthy, hydrating drink, this watermelon juice is a must-try!

## Ingredients

- ½ medium watermelon (about 800g flesh)
- 1 lime (juice and zest)
- 8-10 fresh mint leaves + extra for garnish
- 1 tablespoon honey (optional, depending on watermelon sweetness)
- 1 cup crushed ice
- 200ml sparkling water (optional for a fizzy touch)
- A pinch of salt (enhances flavor)

## Instructions

1. Cut the watermelon into chunks and remove the seeds if necessary, Juice the lime and zest a little for extra freshness, Add the watermelon chunks, lime juice, mint leaves and honey to a blender.
2. Add a small pinch of salt to enhance the watermelon's natural sweetness. Blend until smooth and juicy.
3. If you prefer a smoother texture, strain the juice through a fine sieve or cheesecloth.
4. Let the juice chill in the fridge for a few minutes.
5. Fill glasses with crushed ice and pour the watermelon juice over it. Optionally add a splash of sparkling water for extra refreshment. Garnish with extra mint leaves and a lime wedge.
6. For a tropical twist: Add a splash of coconut water or a few chunks of fresh pineapple.
7. For a spicy kick: Grate some fresh ginger or add a pinch of cayenne pepper.
8. Fill glasses with crushed ice and pour the watermelon juice over it. Optionally add a splash of sparkling water for extra refreshment. Garnish with extra mint leaves and a lime wedge.
9. For a tropical twist: Add a splash of coconut water or a few chunks of fresh pineapple.
10. For a spicy kick: Grate some fresh ginger or add a pinch of cayenne pepper. ???
11. For a cocktail version: Add a shot of white rum or tequila for a summery mojito-style drink.