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Watermelon Agua Fresca

Prep Time: 15 mins

Rest Time: 4 h

Total Time: 4 h 15 mins

Ingredients

- 8 cup(s) watermelon, seedless, (about 6 pounds with the rind), divided
- 1 cup(s) water
- 1/3 cup(s) sugar, granulated, divided
- 1/4 cup(s) lime juice
- 1 liter(s) club soda, or seltzer water, well chilled, (4 cups)
- 6 slice(s) lime(s), cut into slices, for garnish

Preparation

1. Combine half the watermelon, half the water and half the sugar in a blender; puree. Pour through a coarse strainer into a large container. Repeat with the remaining watermelon, water and sugar. Stir in lime juice. Refrigerate until well chilled, about 4 hours.
2. To serve, stir in club soda (or seltzer) and garnish with lime.

