**Fresh Watermelon Sangria**

**About This Recipe**

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| Yield: | makes 4 servings |
| Active time: | 20 minutes |
| Total time: | 2 hours |
| Special equipment: | blender, large pitcher, strainer |

**Ingredients**

* 4 cups cubed ripe seedless watermelon
* 1 1/2 cups white wine
* 1 ounce anejo rum (we used Brugal)
* 2 ounces Cointreau
* 2 ounces simple syrup
* 2 limes
* ice
* garnish: additional watermelon and mint sprigs, if desired

**Procedures**

**1** In a blender, purée watermelon cubes. Strain into a large pitcher. Add wine, rum, Cointreau, and simple syrup and stir.

**2** Juice 1 lime and add juice to pitcher. Slice the other lime lengthwise and then slice into thin slices. Add lime slices to pitcher, cover and refrigerate for 2 to 4 hours. Pour into ice-filled serving glasses, garnish with additional watermelon and mint sprigs.