**Watermelon Limeade**

**About This Recipe**

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| Yield: | makes one quart |
| Active time: | 20 minutes |
| Total time: | 6 hours |
| Special equipment: | cheesecloth, colander |

**Ingredients**

* Flesh of a 5-pound watermelon, cubed, seeds removed
* 1/4 cup lime juice, from 3 to 4 limes
* 2 tablespoons agave nectar

**Procedures**

**1** In two batches, pulse the watermelon cubes in a blender just until it looks like a chunky sauce, about 10 to 12 short pulses. Transfer pulp to a colander lined with cheesecloth set over a large pot, stirring occasionally until most of the liquid has dripped through. Transfer 3 1/2 cups of liquid to a large pitcher and reserve remainder for another use.

**2** Add lime juice and agave nectar to pitcher and stir to combine. Refrigerate until completely cool. Serve in ice-filled glasses, garnished with lime zest or rings if desired.