

Watermelon-Basil Agua Fresca
By assistant manager, Jessica Thomas

Ingredients:

1 medium watermelon, flesh cut into large cubes
½ cup fresh lime juice
1-2 ounces fresh ginger, peeled & thick sliced
¼ cup sugar (more or less to taste)
Pinch coarse kosher salt
2 sprigs fresh basil, 1 sprig reserved for garnish
2 cups water

Method:

In your food processor or blender combine half the watermelon, lime juice, ginger, sugar, salt and basil (stem and leaves); blend on medium-high until smooth - seeds will still be whole.

Set a fine-mesh strainer set over a larger bowl and use a wooden spoon to push the mixture through. Discard the solids.

Repeat with remaining fruit, juice, ginger, sugar, salt and basil.

Transfer strained juice (about 8 cups) to a pitcher. Add the water and stir to blend. Refrigerate until well chilled.

To serve, stir well, pour over a tall glass of ice and garnish with a sprig of basil.

Or turn this agua fresca into a watermelon margarita by salting the rim of the glass and adding a shot of your favorite tequila!