

Watermelon Slush

Ingredients:

- 4 cups cubed watermelon pieces, deseeded
- 3 Tbsp lime or lemon juice
- 1-2 Tbsp sugar, to taste



Can also use 1/2 cup lemonade in place of the juice and sugar

Directions:

1. Puree watermelon in a food processor until smooth. Add lemon juice and sugar and blend.
2. Transfer mixture to a bowl, cover and freeze until solid, 8-10 hours.
3. Move to the refrigerator 2-4 hours before serving.
4. Using an ice cream scoop, serve shavings in a cup or bowl.

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