



## Watermelon-Basil Lemonade

**Prep: 20 minutes plus standing & chilling**

**Cook: 3 minutes • Serves: 8**

- 1 package ( $\frac{2}{3}$  ounce) fresh basil, stems removed
- 1½ cups water
- $\frac{3}{4}$  cup granulated sugar
- 2 tablespoons lemon zest
- 1 (7- to 8-pound) **seedless watermelon**, rind removed, cut into large chunks (about 12 cups)
- 1½ cups fresh lemon juice (from about 6 large lemons)

**1.** Roughly chop half the basil leaves. (You should have about  $\frac{1}{4}$  cup.) In small saucepot, heat water and sugar over medium heat 3 to 5 minutes or until sugar dissolves, stirring frequently. Remove saucepot from heat; stir in lemon zest and chopped basil. Let stand 10 minutes.

**2.** Meanwhile, in blender or food processor with knife blade attached, in batches if necessary, purée watermelon until smooth. Into large pitcher, strain watermelon purée through fine-mesh strainer; discard solids. Into same pitcher, strain sugar mixture; discard solids.

**3.** Stir in lemon juice. Refrigerate at least 2 hours or up to 3 days. Stir in remaining basil leaves just before serving. Makes about 8 cups.

*Approximate nutritional values per serving:  
151 Calories, 0g Fat (0g Saturated), 0mg Cholesterol,  
2mg Sodium, 39g Carbohydrates, 1g Fiber, 2g Protein*