



# INDIANA STATE FAIR RECIPE TRAIL

## Watermelon Mint Lemonade

COURTESY OF



Indiana Farm Bureau®



## Ingredients

- 1/2 cup water
- 1/2 cup sugar
- 40 whole mint leaves (approximately 1/4 cup)
- 1 1/2 pounds seedless watermelon, cubed
- 1/2 cup freshly squeezed lemon juice
- 2 tablespoons chopped mint leaves



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## Instructions

1. In a small saucepan, combine the water, sugar and whole mint leaves. Simmer over medium-low heat until sugar is dissolved. Remove from heat and let mint leaves steep for about 15 minutes, then remove them from the simple syrup and set aside.
2. In a blender, combine the watermelon, lemon juice and chopped mint leaves. Puree on high speed, then strain the mixture through a fine mesh sieve.
3. Add the strained juice to a large pitcher. Start by stirring in 1/4 cup of the mint simple syrup. Add more to taste until lemonade reaches desired sweetness.
4. Serve immediately over ice or store in the refrigerator. Natural separation occurs. Stir again just before serving.

***Note: Recipe can easily be doubled to serve more people!***



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## Fun Facts

- Indiana ranks **6th** in the nation in watermelon production
- Indiana ranks **3rd** in the nation in spearmint production
- Indiana ranks **4th** in the nation in peppermint production