



RECIPE | MELONS

MELON MOJITO MOCKTAIL SLUSHIE



5 min
PREP.



4



easy

15 min

10 min
COOKING

INGREDIENTS

- 2 Pure Flavor® Solara® Mini Melons
- 3 cups of ice, divided
- 1 cup water
- 1 cup sugar
- 1 cup fresh mint leaves, more for garnish
- 2 limes, juiced

DIRECTIONS

- 1 Cut top off melon, leaving $\frac{3}{4}$ of the melon intact. Using a melon baller, scoop out 8 melon balls and reserve.
- 2 Using a spoon, scoop out flesh, remove seeds and set melon bowls aside.
- 3 Bring water and sugar to a boil in a small saucepan over medium-high heat. Reduce the heat slightly and simmer for a few minutes or until the sugar is completely dissolved in the water.
- 4 Add the mint, remove the pan from the heat, and allow the syrup to cool to room temperature.
- 5 Once cool, strain syrup into bowl and discard mint.
- 6 To a blender, add the remaining melon, lime juice, and mint syrup. Blend on high until smooth.
- 7 Add 1 cup of ice to the blender and blend on high. Keep adding ice by the handful until the mixture reaches a thickened slushy consistency.
- 8 Pour into melon bowls, top with melon balls and garnish with mint. Serve immediately.

Pro Tip: To take this from mocktail to cocktail, add $\frac{3}{4}$ cup white rum when blending together.

