

WATERMELON MOCKTAIL

Hydrating, tasty and refreshingly satisfying, you might just make this fresh Watermelon (http://blog.mealsonheelsbymindy.com/national-watermelon-day/) Tomato Mocktail your summer favorite! Garnish of basil? mint? Either taste great! For more yum, giveaways and our food philosophy, be sure to sign up for our Seasonal Newsletter (https://mealsonheelsbymindy.com/) and follow us on Facebook (https://www.facebook.com/DontWorryEatHappy), Twitter (https://twitter.com/meals_heels), Instagram (https://instagram.com/mbkobrin/) and Pinterest (https://www.pinterest.com/mealsonheels/). PS We truly get a kick out of your favorite food pic moments with friends and family! Remember to share that love and post pics with hashtag #DontWorryEatHappy (https://mealsonheelsbymindy.com/dont-worry-eat-happy/).

WATERMELON TOMATO BASIL MOCKTAIL

Rating: 5

Prep Time: 10 minutes

Yield: 1 gallon

Ingredients

- ➡ 4 large tomatoes
- ➡ Juice of 2 fresh limes
- ➡ 4 lbs fresh watermelon cubes, seeds removed
- ➡ 1 Tbs salt
- ➡ Fresh sprigs of Basil leaves (option: substitute with fresh mint leaves)
- ➡ Chopped ice

Instructions

- ➡ Chop and puree tomatoes with fresh watermelon cubes in a food processor until well-blended and frothy. Add salt and pulse. Strain juice through a shaker (this might require a few batches) or cheesecloth over a large bowl. The liquid should be pinkish clear. Yields 1 gallon.
- ➡ Pour juice into beverage dispenser with chopped ice and fresh basil or mint leaves. Garnish glasses with a watermelon wedge and fresh herb sprig. Serve immediately.

