



Summer Entertaining
BEVERAGE

WATERMELON & STRAWBERRY COOLER

DIFFICULTY: Easy | **SERVES:** 8 | **READY IN:** 10 minutes

For a refreshing summer drink, you can't go past this watermelon and strawberry cooler. Bonus: you get to consume one of your daily fruit servings at the same time!



WATERMELON AND STRAWBERRY COOLER

- 600g seedless watermelon flesh (1lb 5oz)
- 8 large strawberries
- 2 small handfuls mint leaves (10g)
- 1 cup white rum (250ml) *optional*
- 2 Tbsp lemon juice

- 2 cups chilled lemonade (500ml)
- 2 cups chilled soda water (500ml)

TO SERVE

- Ice cubes
- 8 slices fresh watermelon
- Fresh mint leaves
- 8 reusable or paper straws *optional*

1. **MAKE COCKTAIL BASE**

Add watermelon, hulled strawberries, mint, rum and lemon juice to a blender. Depending on the size of your blender, you may need to do this in two batches. Process until well blended. At this point you can strain the mixture through a fine-mesh sieve to remove strawberry seeds and mint pieces, if you like.

2. **SERVE**

Divide mixture between individual glasses. Add a couple of ice cubes to each glass and top up with an equal mixture of lemonade and soda water. Stir gently to combine. Cut a slit in the top of each watermelon slice and arrange on the rim of each glass. Garnish with mint leaves and add straws, if using.



SPIRIT OPTIONS: Vodka or coconut rum (i.e. Malibu) are both good alternatives.

SUMMER ENTERTAINING BEVERAGE RECIPE NOTES

GLUTEN-FREE OPTION: This drink is naturally gluten-free.

INGREDIENT NOTES / SWAPS: You could use raspberries instead of strawberries. If you prefer a sweeter drink, use all lemonade. Alternatively, if you prefer less sweet drinks try just soda water instead. You can add a little caster sugar to the cocktail base if need be.

MAKE AHEAD: The cocktail base can be made a couple of hours in advance. Add the lemonade and soda water just before serving.

STORING: Drink it all up - this doesn't keep for long!