



3:00 AM FEEDING

(WATERMELON BASIL AGUA FRESCA)

A non-alcoholic cocktail to celebrate the baby on the way.
(Booze optional.)

Serves 20

- 4 pounds seedless watermelon
(about half a large melon)
- 1 cup sugar
- 4 ounces fresh basil, plus extra for garnish
- 8 cups water
- 6 limes, juiced



Add lime juice and basil to a large container, punchbowl, or multiple pitchers. Muddle basil against the sides with a large spoon or muddler.

Remove rind from watermelon and cut roughly into cubes.

Working in batches, place the watermelon, sugar, and water in a blender. Purée until smooth. Strain the watermelon through a fine-mesh strainer or cheesecloth into the container(s) containing the lime juice and basil. Stir and let the basil steep for 30 minutes or more; discard basil (or don't!).

Serve over ice. Garnish with a sprig of basil.



Notes:

This keeps well in the refrigerator for a few days, but will separate. Simply stir and serve.

For a spiked version*, stir 1 part alcohol (e.g. vodka, gin, champagne, prosecco) with 4 parts aqua fresca. This can work for individual or multiple servings.

*Spiked version not intended for the mama-to-be.

