



Watermelon Lemonade

Smitten Kitchen Adaptation of [Bubby's](#)

These quantities make enough for two single servings. Really, if you're going to go to the trouble of pureeing some watermelon, you might as well puree the whole thing. I put the ingredients into separate containers so that all I have to do to refill my pitcher is measure them out and mix them together.

If you don't have a juicer, lemons are easier to juice when they are warmed slightly. Considering that I juiced about 5 pounds of lemons for this recipe and am sans juicer, I improvised. Here's how – place four whole lemons in the microwave and nuke them for about a minute. Let them sit on a plate for another minute or so and then CAREFULLY cut them in half. The microwave superheats the juice inside which likes to spurt out as you cut the lemons open. I'll say that again...BEWARE. HOT. LEMON. JUICE. Using a handheld reamer, the lemon halves will now easily give up their juice and pulp. As Ina would say, how easy is that? Then again, Ina has a juicer.

- 1/4 cup fresh squeezed lemon juice
- 1/2 cup fresh watermelon puree, strained through a coarse strainer to remove seeds
- 3 tablespoons simple syrup (recipe below)
- 3/4 cup cold water

Stir watermelon puree, lemon juice, simple syrup, and water together. Serve over ice. If you're in a party sort of a mood, add a shot of your favorite vodka.

Simple Syrup

- 1 cup sugar
- 1 cup water

Simmer sugar and water together until sugar has completely dissolved. Let cool. Store leftover syrup in the refrigerator.

If you're feeling especially sassy, gently flavor your simple sugar by adding a bit of herb like fresh rosemary or thyme as you heat and cool the sugar and water.