

# Watermelon Juice

Easy homemade watermelon juice recipe with just 4 cups fresh watermelon. Refreshing, hydrating, and naturally sweet - perfect summer drink in 10 minutes!

10 min

PREP

10 min

TOTAL

1

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 4 cup watermelon
- 1 tbsp lime juice
- 1 tbsp agave syrup
- 1 tsp salt
- 5 leaf mint

## Instructions

- 1 Prepare the watermelon**

Cut the watermelon into thick slices, then cube into 2-inch pieces to make 4 cups total. Remove all visible black seeds and discard the rinds.
- 2 Blend the juice**

Add the 4 cups cubed watermelon, 1 tablespoon lime juice, and 1 teaspoon salt to a blender. Blend on high speed for 60-90 seconds until completely smooth with no visible chunks.
- 3** Pour the mixture through a fine-mesh strainer into a pitcher. Press the pulp gently with the back of a spoon to extract all remaining juice, then discard the pulp.
- 4** Taste the juice and add 1 tablespoon honey if you prefer additional sweetness. Stir until the honey is completely dissolved.
- 5 Serve**

Pour the juice into chilled glasses over ice. Garnish each glass with 1-2 fresh mint leaves and serve immediately.

## Tips

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**Choose the right watermelon:** Select a watermelon that sounds hollow when tapped and has a creamy yellow ground spot. Avoid melons with soft spots, bruises, or an overly shiny appearance.

**Chill before juicing:** Refrigerate your watermelon for at least 2 hours before making juice. Cold watermelon produces more refreshing juice and requires no additional ice.

**Remove seeds efficiently:** Cut watermelon into large wedges first, then use a spoon to scrape out visible seeds before cubing. This is faster than picking seeds from small pieces.

**Don't over-sweeten:** Taste your juice before adding any sweetener. Ripe watermelon is naturally very sweet and rarely needs additional sugar or honey.

**Strain for smoothness:** Use a fine-mesh strainer or cheesecloth to remove pulp for restaurant-quality smooth juice. Press solids gently to extract maximum liquid.

**Preserve with citrus:** Add a squeeze of lime or lemon juice to prevent oxidation and extend refrigerator life by 1-2 days while enhancing flavor.

**Freeze in portions:** Pour juice into ice cube trays for convenient single-serving portions. Frozen cubes blend directly into smoothies or create instant slush drinks.