

# MAKING MEMORIES

COOKING WITH KSPS

## WATERMELON CUCUMBER TEQUILA COOLER

- 1 (three-pound) seedless watermelon, diced
  - 1/4 English cucumber or 1 Persian cucumber, peeled
  - Juice from 1 lime
  - 4 ounces tequila
  - 1 teaspoon agave nectar
1. Line a baking sheet with a sheet of plastic wrap.
  2. Transfer the cubed watermelon to the baking sheet and stick it in the freezer to chill for about 45 minutes to 1 hour.
  3. After the watermelon is pretty much frozen, add the watermelon to a blender, along with the cucumber, lime juice, tequila and agave nectar.
  4. Blend until turn into a slushy texture.
  5. Give it a taste and add more agave nectar to your liking. This will actually depend on how sweet your watermelon is.
  6. Rim the glasses with a bit of salt. Or you can garnish with some watermelon slices.
  7. Divide amongst two glasses.



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