

Quick & Easy

Spiked Watermelon Balls

Makes 4 to 6 cups

Watermelon Bombs

Ingredients:

- ½ Nature's Partner® Watermelon
- ⅓ cup Simple Syrup (See recipe below.)
- ¼ cup tequila
- ¼ cup lime juice, preferably fresh-squeezed
- 1 Tbsp mint, finely chopped
- 1 lime, cut into wedges
- 1 tsp coarse kosher salt

Instructions:

With a melon baller, scoop 2½ cups watermelon into balls. Place in a medium bowl. In a small bowl, mix Simple Syrup, tequila and lime juice. Pour the syrup over the watermelon balls, mixing gently. Cover and chill for several hours before serving. Garnish with mint and lime wedges. Sprinkle with coarse salt.

Simple Syrup

Ingredients:

- ⅓ cup cold water
- ⅓ cup granulated sugar

Instructions:

Bring water and sugar to a boil. Simmer for 3 minutes, or until sugar is dissolved.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**



Quick & Easy

Watermelon Lemon Cooler

Makes 6 to 8 cups

Ingredients:

½ Nature's Partner® Watermelon, cut into chunks, 3 to 4 cups total

4 cups cold water

½ cup fresh squeezed lemon juice (approximately 4)

1 cup sugar

2½ cups plain seltzer water

½ lemon, cut into thin wedges for garnish

Instructions:

Cut watermelon in chunks. Place in a blender. Puree. Pour pureed watermelon into a large pitcher. Add water, lemon juice and sugar. Stir well to combine. Pour into a glass filled with ice. Top with seltzer water. Garnish with a lemon wedge.

For more recipe ideas, go to Costco.com and search: **Quick & Easy**

