

Watermelon- Pomegranate Cooler

(Recipe by Radha Sukhani)

Ingredients: Makes three to four tall glasses

- Four packed cups of watermelon seeds removed and cut into small pieces
- One tablespoon lemon juice or juice of one lemon
- One tablespoon of brown powdered Jaggery
- Half to one cup of pomegranate juice.
- Few Ice cubes
- Twelve-ounce bottle of carbonated water or soda

Garnish

- One cup of watermelon pieces
- Few Mint leaves
- Few thin lime wedges

Directions

- In a blender put the watermelon pieces, lime juice, pomegranate juice. Blend until smooth.
- Add the ice cubes and blend again until the ice gets crushed.
- Take the garnish mixture muddle (crush) it well
- Take the tall glasses and add two tablespoons of the muddled mixture of garnish add one to two ice cubes, combine the melon, pomegranate mixture to fill up two third of the glass.
- Pour the carbonated water (soda) on the top to fill the glass and mix well before serving.

(Note: you can prepare the blended mixture beforehand and store in the refrigerator. Also prepare garnish mixture and store in refrigerator. But make the muddled crushed garnish immediately before mixing the blend and carbonated water)