



[Spiked Watermelon and Mint Lemonade](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 5 minutes

Ingredients:

- ¼ cup Mint Leaves
- 8 cups Seedless Watermelon, cubed
- ½ cup Cucumber, cubed and de-seeded
- 1 cup Freshly Squeezed Lemon Juice (or Lemonade)
- 2 ½ cups White Rum
- ¼ cup Simple Syrup

Directions:

- Place the mint leaves in a large pitcher and muddle until the oils are released.
 - Place the watermelon, cucumber and lemon juice into a blender and blend until smooth.
 - Pour the watermelon and cucumber mixture into the pitcher with the muddled mint leaves.
- Note: If you don't want watermelon pulp or mint leaves in the final product then strain the mixture into a large pitcher.
- Add the rum and simple syrup and stir until combined.
 - Refrigerate until time to serve.
 - Right before serving top each glass with a spring of mint or slice of lemon.

Makes 8 servings Spiked Watermelon and Mint Lemonade