

How to turn leftover watermelon into a delicious, refreshing summer drink

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There's nothing like biting into a cool, juicy slice of watermelon in the sweltering heat and stuffy air. But a giant watermelon is often more than a person can stomach - which can lead to waste.

Even if you pre-cut it, stored it properly, and told yourself you'd eat it "all week," chances are you'll open your fridge four days later to find a giant bowl of watermelon that's looking a little soft. That's a sign you should grab your blender and turn all that leftover watermelon into a delicious drink.

Delicious watermelon juice recipe

There are many ways to turn watermelon into a drink. These two recipes, courtesy of Allrecipes, are incredibly simple and delicious.

Watermelon smoothie

If you need something cool and refreshing, this is the perfect recipe. Just blend the following ingredients:

1. Dice watermelon
2. Ice cubes
3. Fresh lemon juice
4. White sugar
5. A pinch of salt

If you want a more intense watermelon flavor, try freezing the watermelon first and removing the ice.



Fresh watermelon juice

This one feels like a high-end summer drink. All you have to do is blend diced watermelon with cold water, stir in sugar, then top with a lemon and mint mixture. You can even strain the watermelon mixture for a smoother consistency if you like.

Other ways to use up leftover watermelon

Once you've mastered making watermelon drinks, try one of these simple recipes:

1. Watermelon Popsicles: Simply blend watermelon with lemon juice and honey, pour the mixture into molds and freeze.
2. Watermelon and Feta Salad: This easy no-cook dish is the perfect appetizer for summer parties.
3. Watermelon Lemonade: Replace some of the water in your regular lemonade recipe with pureed cantaloupe.



How long does watermelon last?

Uncut watermelons typically last about 10 days outside the refrigerator and three weeks inside. However, once cut, you only have about five days to store them in the refrigerator. It's best to freeze them; frozen watermelons can last six to eight months if stored properly. You can then use the frozen watermelon to make smoothies, fruit popsicles, or any number of other frozen treats.

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