

Basil-Infused Watermelon Lemonade

Make Ahead

Serves 5

Basil and watermelon provide bright, sweet flavor in this refreshing beverage from "Cooking Light Annual Recipes, 2008." Serve well chilled or over ice.

1 c. water
3/4 c. honey
1 c. thinly sliced fresh basil
8 c. cubed seeded watermelon
1/2 c. fresh lemon juice (about 3 lemons)

Combine 1 c. water and honey in a small saucepan; bring to a boil. Reduce heat, and simmer 5 minutes or until honey dissolves. Remove from heat. Stir in basil; chill 1 hour. Strain honey mixture through a sieve into a bowl, and discard basil.

Place watermelon in a blender; process until smooth. Strain watermelon puree through a fine sieve into a large bowl, reserving liquid; discard solids. Combine watermelon liquid, honey mixture, and juice in a pitcher; chill.