

Cucumber Lime Agua Fresca

TOTAL TIME: 10 minutes

1 lg cucumber, peeled and chopped
1/4 C lime juice
2 T agave syrup
2 C water

Ice cubes
1 C honeydew melon juice (optional: mix
with watermelon and cantaloupe juices)
1 † Watermelon Cooler tea, finely ground

JUICE THE CUCUMBER: If you don't have a juicer, you can blend the chopped cucumber with a little water until smooth. Then, strain the mixture through a fine mesh sieve or cheesecloth to extract the juice.

JUICE THE MELON: For honeydew, watermelon, or cantaloupe, blend the melon pieces until smooth. Strain through a fine mesh sieve or cheesecloth to extract the juice.

MIX INGREDIENTS: Combine cucumber juice, lime juice, agave syrup, water, melon juice, and Watermelon Cooler tea in a pitcher. Stir well.

SERVE: Pour into glasses over ice.

ORIGIN: Agua fresca is a traditional Mexican beverage made with water, fruit, and sugar, dating back to the Aztec Empire.