

Watermelon Agua Fresca

Authentic Mexican Watermelon Agua Fresca recipe - a refreshing summer drink made with fresh watermelon, lime juice, and water. Ready in 15 minutes!

1h 10min
PREP

1h 10min
TOTAL

6
SERVINGS

Easy
DIFFICULTY

Watermelon Agua Fresca

Ingredients

- 6 cup watermelon
- 4 cup water
- 1 cup lime juice
- 1 cup honey

Instructions

- 1 Prepare the Watermelon**
Cut 6 cups of watermelon into 2-inch chunks, removing all visible seeds and rind.
- 2** Place the watermelon chunks in a blender and blend on high speed until completely smooth, about 60-90 seconds.
- 3** Pour the blended watermelon through a fine-mesh strainer into a large pitcher, pressing the pulp with the back of a spoon to extract all juice.
- 4 Mix the Agua Fresca**
Add 4 cups of cold water and 1 cup of fresh lime juice to the strained watermelon juice.
- 5** Stir the mixture thoroughly with a long spoon until completely combined.
- 6** Taste and add 1 cup of sugar gradually if desired, stirring until dissolved.
- 7** Refrigerate for at least 1 hour until well chilled.
- 8** Stir before serving and pour over ice in tall glasses.

Tips

Choose the ripest watermelon possible - it should sound hollow when tapped and have a creamy yellow ground spot where it rested on the earth.

Chill all ingredients beforehand, including the watermelon, to ensure your agua fresca is refreshingly cold without diluting it with too much ice.

Taste your watermelon first - if it's very sweet, you may not need any additional sweetener at all.

For the smoothest texture, strain the mixture through a fine-mesh sieve, but leaving some pulp creates a more rustic, traditional texture.

Add lime juice gradually and taste as you go - the acidity should complement, not overpower, the watermelon's natural sweetness.

Serve immediately over ice, or chill for at least an hour to allow the flavors to meld together beautifully.

Store leftovers in the refrigerator for up to 3 days, and always stir before serving as separation is natural.

For parties, freeze watermelon cubes ahead of time to use as ice cubes that won't dilute the drink as they melt.