



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Watermelon Agua Fresca

Ingredients

- 4 cups ripe watermelon, roughly chopped
- 2 cups water
- ¼- ½ cup natural sugar
- 1 Tbs lime juice
- Watermelon slice for garnish

Directions

Place the chopped watermelon, water, lime juice, and ¼-cup sugar in a blender. Blend until slightly chunky. Taste, add more sugar if needed. Pour over glasses filled with ice and garnish with a watermelon slice.

Honeydew Melon Ice Cream

Ingredients

- 2 cups ripe honeydew melon, roughly chopped
- 1 cup heavy whipping cream
- 1 can sweetened condensed milk

Directions

Place the heavy whipping cream in an electric mixer on medium high speed. Puree the honeydew melon pieces in a blender. Set aside. Once the cream begins to form soft ribbons, turn the speed down to medium and slowly pour in the sweetened condensed milk. Pour in the honeydew melon puree. Beat on medium speed just until the mixture is combined, about another thirty seconds. Transfer the mixture to a freezer safe container and freeze for at least four hours to overnight.

Cantaloupe and Creme

Ingredients

- 4 cups chopped, ripe cantaloupe
- 1 cup heavy cream
- 1 cup ice
- 1/2 cup Turbinado sugar

Directions

Place all the ingredients in a blender. Serve immediately.