

Theme Week: *Wild Watermelon*

Frozen Treats chill out with these delicious frozen watermelon treats!

Watermelon Sorbet 3 Ways

Classic Watermelon Sorbet

- 2 Cups Watermelon, cubes
- Squeeze lime juice, 1/2 teaspoon

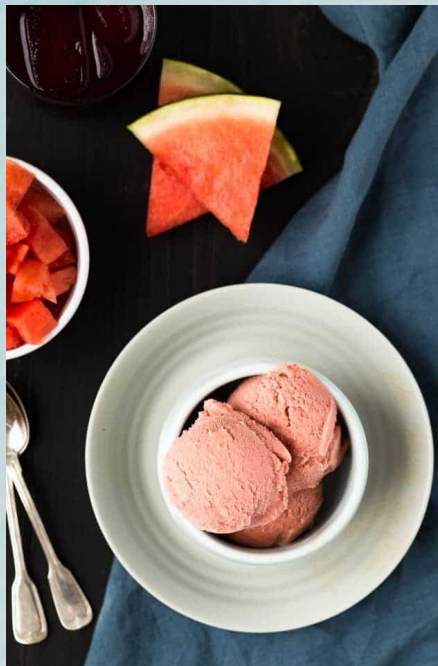
Combine watermelon cubes and lime juice in a blender or food processor. Pulse until smooth consistency. Pour into a container that will fit into your freezer. (A loaf pan works well.) Freeze for 1 hour and then break up the ice crystals with a butter knife. Allow to freeze again. Remove after 3 – 4 hours and serve to your favorite people.



Creamy Watermelon Sorbet

- 1 Cup Watermelon, cubes
- 1 Banana, Frozen
- Squeeze lime juice, 1/2 teaspoon

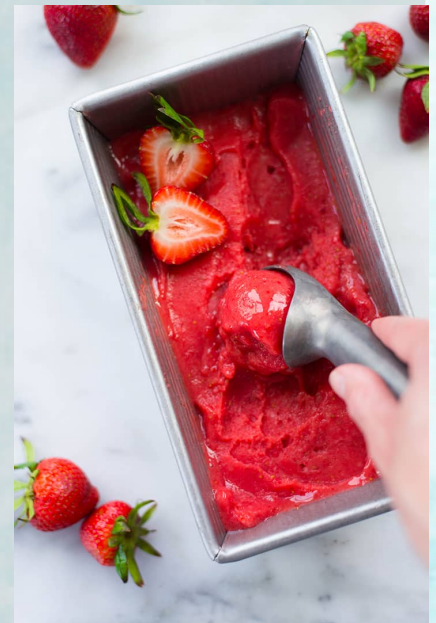
Combine watermelon cubes, banana, and lime juice in a blender or food processor. Pulse until smooth consistency. Pour into a container that will fit into your freezer. (A loaf pan works well.) Freeze for 1 hour and then break up the ice crystals with a butter knife. Allow to freeze again. Remove after 3 – 4 hours and serve to your favorite people.



Strawberry Watermelon Sorbet

- 1 Cup Watermelon, cubes
- 1 Cup Strawberries, sliced
- Squeeze lime juice, 1/2 teaspoon

Combine watermelon cubes, strawberries, and lime juice in a blender or food processor. Pulse until smooth consistency. Pour into a container that will fit into your freezer. (A loaf pan works well.) Freeze for 1 hour and then break up the ice crystals with a butter knife. Allow to freeze again. Remove after 3 – 4 hours and serve to your favorite people. This one is tart and pairs well with a scoop of the Creamy Watermelon Sorbet.



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264
San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429-8797
Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959
www.san-clemente.org/recreation