



WEEKDAYS 1e|12p|c



## Carla Hall's Minted Watermelon and Cucumber Punch

skill level	time	servings	cost
easy	1-30min	16	\$

Contributed by: [Carla Hall](#)

Minted Watermelon and Cucumber Punch Recipe: Celebrate summer with this refreshing beverage.

### ingredients

1/2 cup Granulated Sugar  
 1/2 cup Water  
 1/2 bunch fresh Mint leaves (plus more to garnish)  
 2 cups Watermelon cubes  
 2 English Cucumbers (peeled and cubed; plus cucumber slices to garnish)  
 1/4 cup Lime juice  
 24 ounces Club Soda

### kitchenware

- Sheet Pan
- Long Stirring Spoon
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons

steps	ingredients per step	instructions
1	2 English Cucumbers (peeled and cubed; plus cucumber slices to garnish)	Place half of the cucumber on a sheet tray and freeze.
2	1/2 cup Granulated Sugar 1/2 cup Water 1/2 bunch fresh Mint leaves (plus more to garnish)	In a medium sauce pot, stir together the sugar and water over medium-high heat. Once the sugar has dissolved remove from heat and pour into a heat proof bowl with mint leaves. Allow to steep until cooled to room temperature. Strain out mint leaves. Simple syrup can be made a week ahead and stored in the fridge.
3	2 cups Watermelon cubes	Place the watermelon in a food processor and puree. Strain through a mesh sieve to remove pulp. Repeat the process with the remaining cucumber.
4	1/4 cup Lime juice 24 ounces Club Soda	Stir together the watermelon and cucumber juices. Add the minted simple syrup and lime juice. Chill mixture until ready to serve. Place a few pieces of frozen cucumber into each glass. Fill each glass 2/3 full with the punch. Top off with club soda and garnish with mint sprigs and sliced cucumber.
		<b>Helpful Tip:</b> 1. Use frozen cucumbers as ice cubes.

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