

## Watermelon Ice

Is it ice? Is it a dessert? It's both! It may not be as creamy as ice cream, but boy is it refreshing! It's reminiscent of a snow cone, but so much better! It's also perfect for vegans. Eat on its own in a cute little bowl or mix into soda water. Better yet - add a splash of watermelon vodka! No matter how you serve it, top it with a splash of Watermelon Mint Balsamic. This is summer in a bowl.

6 cups - cubed seedless watermelon  
2 tbsp – Watermelon Mint White Balsamic  
1 cup White Sugar  
1 cup Fruity Herbal Tea

Step 1 - Place sugar and water in a small pot. Bring to a simmer and stir until sugar dissolves.

Step 2 - Place watermelon, balsamic, and syrup in the bowl of a blender and puree until smooth.

Step 3 – Line a 7x11 metal cake pan with plastic wrap, letting it hang over the edges. Pour in the watermelon mixture.

Step 4 – Place in freezer and freeze until solid, at least 6 hours or overnight.

Step 5 – Turn the block of watermelon ice onto a cutting board. You can help lift it out using the plastic wrap, handles. With a fork or sharp knife, break up the block into chunks.

Step 6 – Place blocks in the blender, blend again, and scoop and serve.