



## **CREAMY FROZEN WATERMELON SIPPER**

A new way to enjoy dairy free milk and cookies

8 ounces frozen seedless watermelon chunks

1 teaspoon lemon juice

1 teaspoon lime juice

2 Tablespoons agave nectar

1 cups dairy free Vanilla Almond Milk

Place frozen watermelon chunks in a blender with lemon juice, lime juice, and 1 cup almond milk. Process to puree the watermelon. Add the remaining milk and 1 or 2 Tablespoons agave nectar to taste. Blend drink to liquefy the ingredients. Pour into 2 tall glasses. Serve with colorful straws and key lime shortbread cookies.

**What to do with that leftover watermelon? Freeze It.**

Then when you have a hankering for something cool and refreshing, just put some frozen watermelon cubes in a blender with vanilla almond nondairy milk, a touch of lemon/lime, and shot of sweet agave nectar. If a fresh baked buttery cookie joins the party, it's heaven in a glass.