



Watermelon Sweet Tea

There were so many requests for Ed Mitchell's refreshing, party punchbowl treat

- 1 cup granulated sugar
- 2 quarts filtered water
- 6 tea bags (we used green tea)
- 12 cups seeded watermelon chunks
- 2 Tablespoons fresh lime juice
- Fresh mint leaves (optional)

In a large saucepan, combine the sugar and water; bring to a boil over medium heat. Boil until the sugar has completely dissolved and the liquid is clear. Remove from the heat, add the tea bags to the sugar and water. Cover pot, steep for 15 minutes.

Working in batches, puree the watermelon chunks and lime juice in a blender or food processor. Strain and transfer to a gallon-sized pitcher. Remove the tea bags and add the tea to the pitcher. Do not add ice. Stir and pour into ice-filled glasses. Garnish each glass with 2 fresh mint leaves, if desired, and serve.

Recipe by: Family recipe of Ed and Ryan Mitchell, p. 233, *Ed Mitchell's Barbeque*, ECCO, Harper Collins Publishers.

About the Recipe: One of the favorite fruits in Ed Mitchell's neighborhood was fresh farm-grown watermelon. Sweet tea is a favorite Southern drink and natural thirst quencher. Just pour into ice-filled glasses and garnish with several mint leaves. Great as a mixer for those favorite drinks too.