

# Watermelon Sorbet

Recipe Courtesy of Lacey at A Sweet Pea Chef  
Photos of recipe available at [www.asweetpeachef.com/watermelon-sorbet](http://www.asweetpeachef.com/watermelon-sorbet)

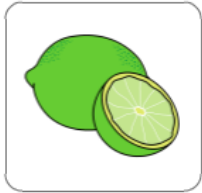
## Ingredients:



3 ½ cups fresh seedless watermelon chunks – frozen overnight



¼ cup warm water, as needed



2 tsp freshly squeezed lime juice



Raw honey, to taste

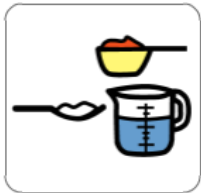
## Supplies Needed:



Knife and cutting board



Bowl



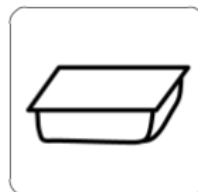
Measuring cups and spoons



Spoon



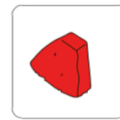
Blender or food processor



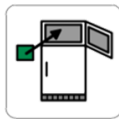
Freezer safe container

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## Instructions:



1. Use the knife to chop the watermelon into chunks.



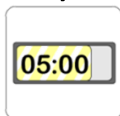
Be careful. Ask for help. Freeze the watermelon overnight.



2. Add the frozen watermelon chunks to a blender (or food



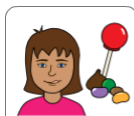
processor). Add lime juice.



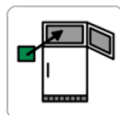
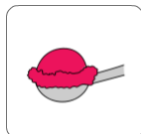
3. Wait 5 minutes for watermelon to thaw slightly.



4. Blend until smooth. If needed, add warm water to thin.



5. Add honey for sweetness if desired. Blend again.



6. Scoop into bowl and enjoy! Freeze the extras.