



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

*cultivate. cook craft celebrate.*

## MELON & MINT AGUA FRESCA

### INGREDIENTS:

4 cups fresh **Melon** (such as cantaloupe, honeydew, or watermelon), peeled and sliced  
½ cup **Water**  
¼ cup **TB Garden Mint Aromatic Finishing Sugar** (or to taste)  
2 tablespoons **Lime Juice**

**TB | TidBits:** *This seasonal recipe is best when melons are at their ripe and juicy peak, especially during those long hot days of summer. You can also try it with cucumbers!*

### METHOD:

Add the melon, water, sugar and lime juice to a blender. Blend until smooth, about 1 minute. You want to achieve a light, easy-to-drink consistency, so adjust with more water if necessary. Taste and season with more sugar and lime if needed.

Strain into a pitcher and refrigerate to chill, or simply strain into a pitcher full of ice.

Serves 4.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*



{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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