

Frosty Watermelon Ice

Instructions

1. In a microwave-safe bowl, sprinkle gelatin over water; let stand for 1 minute. Microwave on high for 40 seconds. Stir and let stand until gelatin is completely dissolved, 1-2 minutes.
2. Add the gelatin mixture, lime juice, and honey to a blender. Add 1 cup of watermelon and blend until combined. Add the remaining watermelon cubes 1 cup at a time, blending until smooth after each addition.
3. Transfer the watermelon mixture to a shallow dish and freeze until almost firm. In a chilled bowl, beat the mixture with an electric mixer until it is bright pink. Divide among 4 serving dishes; freeze, covered, until firm. Remove from freezer 15-20 minutes before serving.

Ingredients

- 1 teaspoon of unflavored gelatin
- 2 tablespoons of water
- 2 tablespoons of lime juice
- 2 tablespoons of honey
- 4 cups of seedless watermelon, cubed and divided

Grocery List

Produce

- Seedless watermelon

Canned Goods/Grocery

- Unflavored gelatin
- Lime juice
- Honey