

## Frosty Watermelon Ice

### Instructions

1. In a microwave-safe bowl, sprinkle 1 teaspoon of gelatin over 2 tablespoons of water; let stand for 1 minute. Microwave on high for 40 seconds. Stir and let stand until the gelatin is completely dissolved, about 1-2 minutes.
2. Add the gelatin mixture, lime juice, and honey to a blender. Add 1 cup of watermelon and blend until smooth. 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 the freezer 15-20 minutes before serving.

### Ingredients

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

### Grocery List

#### Produce

- Seedless watermelon

#### Canned Goods/Grocery

- Unflavored gelatin
- Lime juice
- Honey