



Thickened Watermelon Refresher

Ingredients

Seedless Watermelon Chunks	4 oz.
SimplyThick® EasyMix™	
Nectar consistency:	1 (6g) Nectar Packet OR 1 stroke
Honey consistency:	1 (12g) Honey Packets OR 2 strokes
Sugar	to taste
Thickened Ice Cubes, <i>optional</i>	Recipe follows

Yield: 1 serving

Special Equipment Needed: blender

Wash hands before beginning preparation. **SANITIZE** surfaces & equipment.

- 1 In a blender, puree watermelon chunks with sugar until completely liquid.
- 2 Pour through a fine sieve so there are no solids remaining.
- 3 Thicken watermelon juice by adding appropriate amount of SimplyThick Gel.
- 4 Shake in a container with a lid for 10 seconds or whisk with a fork or kitchen whisk for 20-30 seconds.
- 4 Cover and chill. May serve over Thickened Ice Cubes:
www.simplythick.com/Ice

Critical Control Points (CCP):

- Please consult with SLP for approval of straw prior to use.
- Refrigerate and serve at internal temperature of 41°F or lower.

If you have any questions pertaining to the SimplyThick products, please don't hesitate to contact us: 800.205.7115 / www.simplythick.com



DISCLAIMER – Although information provided is believed to be true and accurate, SimplyThick, LLC (ST) cannot anticipate all actual situations and/or conditions of use. ST cannot assure the suitability of SimplyThick® for any particular situation or that SimplyThick® will work in every situation. If you have any questions about use of SimplyThick®, consult your doctor or physician. See www.simplythick.com/safety for more information.

Use of SimplyThick® is covered by US Patent #7,638,150, Canadian Patent #2,459,924, European Patent #EP1423019B1, Australian Patents #AU2004209974 B2 and #AU2008202549, and others pending. SimplyThick® and Simply Different, Simply Better.® are registered trademarks of SimplyThick, LLC, St. Louis, MO. All rights reserved. © SimplyThick, LLC, 2016.