



TRANSITION TOWN  
HERVEY BAY

## Mint and Lime Syrup

### **Ingredients**

¼ cup fresh lime juice  
2 tablespoons fresh mint leaves  
2 teaspoons lime zest  
¼ cup sugar  
¼ cup hot water

Few drops orange flower water (optional)

1 medium watermelon

### **Method**

Whisk together sugar and ¼ cup of hot water until sugar dissolves. Stir in lime juice and zest and chopped mint leaves. Refrigerate until cold.

Cut cubes of watermelon into a bowl and pour the syrup over the top. Scatter with extra mint leaves and serve immediately.

This syrup is also very good poured over vanilla ice-cream.

Sally Foster  
Transition Town Gardeners  
Hervey Bay