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## Watermelon Blueberry Agua Fresca

Reprinted with permission from Krayl Funch, author of [An Appealing Plan: A Year of Everyday Celebrations](#) and the blog [An Appealing Plan](#).

*“Although the traditional Agua Fresca recipes are a simple combination of fruit, sugar and ice I have found that making a batch of herb infused simple syrup adds a tasty twist to the classic and allows the sweetness of the syrup to fully dissolve in the mixture. Plus you get the added kick of the herbs with out actually biting into a basil leaf.” - Krayl Funch, lifestyle blogger and entertaining expert*

*Yield: 6-8 Servings*

### INGREDIENTS

4 cups cubed fresh watermelon  
1 cup fresh blueberries  
ice cubes  
juice of one lime, to taste  
1 tablespoon basil simple syrup  
basil leaves, for garnish



*Photo Credit - Krayl Funch of An Appealing Plan*

### PREPARATION

Place cubed watermelon in a blender pulse until all pieces are broken down and it has become a liquid. Add blueberries, simple syrup, ice cubes and lime juice, blend until combined.

For each serving, :: Serve cold and fresh in a serving glass or fill glass with ice, top with watermelon and blueberry mixture. Garnish with basil sprig and watermelon slice. Serve chilled.