

## Watermelon Frozen Yogurt

<http://userealbutter.com/2011/08/28/watermelon-frozen-yogurt-recipe/>  
from [Menu For Love](#)

2 cups watermelon  
1 cup greek yogurt (full fat for smoother texture)  
1/3 cup sugar or honey  
1/2 lime, juice of  
1 tbsp vodka

The original recipe says to remove any seeds and purée the watermelon in a blender, then strain to remove the pulp. Instead, I removed the seeds (I prefer seeded watermelon – they're generally sweeter in my opinion) and rammed them through my food mill. That way I still get a little bit of the fiber from the fruit. It's good for you. For me, this resulted in just over a cup of watermelon juice (about 1 1/4 cups). Mix this in a large bowl with the yogurt, sugar (or honey), lime juice, and vodka (vodka to keep it from freezing into a solid mess). Churn in your ice cream machine for about 30 minutes then freeze. It will be grainy rather than smooth. If you want a smoother frozen yogurt, add more yogurt (but I prefer the fruitier flavor of this frozen yogurt). Makes a pint.