

RASPBERRY-LIME AGUA FRESCA

Ingredients

- 3 cups fresh or one 12-ounce bag frozen raspberries (or strawberries)
- 1/2 cup sugar (or to taste)
- 1/2 cup lime juice (about 4 limes)
- ice cubes
- fresh mint sprigs and lime wedges for garnishing

Place the raspberries, sugar, and lime juice in a blender along with 2 cups cold water. Puree, and then pour the mixture into a large pitcher. Sit in 6 cups cold water. Refrigerate for at least 1 hour and up to 2 hours.

Stir well before serving. Pour the *aqua fresca* over ice and garnish with mint sprigs and a lime wedge.

From:

Isabel's Cantina: Bold Latin Flavors from the new California Kitchen, p. 186.