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# Watermelon Sangria with Blueberry Float

Cooking class, Phillis Carey, 2018



## Servings: 6

1. In a blender combine watermelon, Moscato wine, rum, lime juice and zest with sugar and blend until smooth.
2. Refrigerate for a few hours to chill completely.
3. Serve in glasses with blueberries floating on top (if possible) and a lime slice.

4 cups watermelon, cubed  
1 bottle Moscato wine (slightly sweet Italian wine)  
1 cup white rum  
zest of 2 limes  
1/2 cup fresh lime juice  
1 tablespoon sugar  
1/4 cup fresh blueberries  
lime slices for garnishing

*Per Serving (excluding unknown items): 136 Calories; trace Fat (7.8% calories from fat); 1g Protein; 12g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Fruit; 0 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**