

## Minty Melon Ice Cream

### Ingredients

- 6 cups of frozen watermelon cubes
- 1 cup of sweetened condensed milk
- 1/2 tsp of mint extract
- 1 pinch of salt

### Directions

1. Freeze the watermelon cubes in a single layer on a piece of parchment paper or foil for at least 3-4 hours.
2. When ready to make, add half the watermelon to the food processor and blend until smooth. Scrape down the sides and add the mint extract, sweetened condensed milk. Add the remaining watermelon and blend until smooth and creamy.
3. Eat immediately or freeze for 2-3 hours for a firmer texture. If frozen longer, leave it out for 30 minutes before eating so it can soften up and become creamy.