

Watermelon Ice Cream Topping (Sauce)

Ingredients:

- 2 cups seedless watermelon, diced
- 2 tbsp sugar (or honey/agave)
- 1 tsp fresh lemon or lime juice
- ½ tsp vanilla extract
- Pinch of salt
- Optional: 1 tsp cornstarch (for thickening, if desired)

Instructions:

1. **Blend the Watermelon:**

In a blender, puree the watermelon until smooth (about 20 seconds).

2. **Strain (Optional):**

For a smoother sauce, pour the puree through a fine mesh strainer to remove pulp.

3. **Cook the Sauce:**

- Pour the strained juice into a small saucepan.
- Add sugar, lemon/lime juice, vanilla, and salt.
- If using cornstarch, whisk it in now.

4. **Simmer:**

Bring to a gentle simmer over medium heat, stirring occasionally.

Cook for about 5–7 minutes until slightly thickened. If using cornstarch, simmer until the sauce is glossy and coats the back of a spoon.

5. **Cool Before Serving:**

Let it cool slightly. Serve warm over ice cream or chill in the fridge to serve cold.