**Frozen Watermelon Daiquiri**

This looks stunning, cool, Christmassy and very very red. The vodka is tasteless, so you can make an alcohol-free version for the kids. Just do make sure you don't mix then up!!!!!

*You’ll need:*

* ½ cup caster sugar
* ½ cup water
* ½ lime juice (about 3 limes)
* 1 medium size watermelon (about 5 cups full of red flesh)
* 2 cups vodka... or more... or less... or none at all (these days I mostly go for none)

*Method:*

Simmer sugar and water for 10 minutes.

Add the lime juice. Bring to the boil. Take off the heat. Cool. Add the vodka, if you're making the alcoholic version.

Put the watermelon flesh through the blender till it's liquid. Mix with syrup. Pour into a cake tin ̶ it should be fairly shallow; freeze until almost set- about half an hour.

Break up the crystals with a fork, and beat well.

Refreeze for another two hours, whipping well with the fork every half an hour.

Serve in chilled glasses at once.

*Note*: This loses its flavour after a few days. If you want to make it the day before, pour it into an empty plastic container; put the lid on; then an hour before you want to serve it take it out of the freezer and soften for 10-20 minutes, then freeze again.