

LA COCINA DE LESLIE

Celebrating food, family & life in Mexico.

Yellow Plum Agua Fresca



Ingredients:

- 1/2 kilo(gram) yellow plums (1lb.)
- 6 to 8 cups water
- 1 cup granulated sugar

Directions:

You could attempt to remove the pit by cutting the yellow plums in half, but be warned that yellow plums are extremely juicy, thus making this a very messy task. I prefer the easy method of placing the whole plums in a blender with 3 cups of water, and pulsing for 3 to 5 seconds, just to break up the fruit, then scooping out the pits, that float to the top, with a slotted spoon. Continue to puree the plums until smooth.

Strain the puree into a 2-quart pitcher. Stir in the sugar until completely dissolved, then pour in enough water to fill the pitcher. Refrigerate until ready to use. Serve with plenty of ice. **Enjoy!**

<http://www.lacocinadeleslie.com/2012/06/agua-de-ciruela-amarilla-yellow-plum.html>