

Watermelon Soda Float

Ingredients

- 1/2 medium watermelon, chilled, plus 1/2 cantaloupe
- 1/3 cup sugar
- 1 tablespoon fresh lime juice
- Pinch of kosher salt
- 1 cup seltzer
- 1 pint store-bought vanilla frozen yogurt, preferably Greek style

Preparation

Using a melon baller, scoop out 1 1/2 cups watermelon balls and cantaloupe balls, into a small bowl. Cover and chill. Cut enough watermelon into 1" pieces to measure 8 cups. Stir sugar and 1/3 cup water in a small bowl until sugar dissolves. Set simple syrup aside.

Purée melon pieces (not balls) in a blender until smooth; strain juice through a fine-mesh sieve into a large measuring cup or pitcher (you should have about 4 cups juice). Discard solids. Whisk in simple syrup, lime juice, and salt.

DO AHEAD: *Purée can be made 4 hours ahead. Cover and chill.*

Add seltzer to watermelon purée. Divide melon balls among tall glasses. Pour watermelon soda over. Top with scoops of frozen yogurt. Serve watermelon float with a straw.