

Health & Nutrition

Kids Cook!

Fun Flavored Waters

- This lesson teaches the importance of staying hydrated and satisfying your thirst with refreshing water instead of sugary drinks.
- Items needed for this lesson: apron (optional), one pitcher for each recipe, dry measuring cup set, large spoon or spatula for stirring, cutting board, chef knife, paring knife or a <u>kids</u> <u>knife</u> (available on Amazon, see example), cup or glasses for serving the flavored water. Infused water should be stored in refrigerator and consumed within 24 hours.

CUCUMBER MINT

Ingredients:

- 1 cucumber
- 1-2 sprigs fresh mint
- 1 half gallon of water

Directions:

- 1. Wash cucumber and fresh mint
- 2. Thinly slice cucumbers
- Place ½ cup cucumber slices and 1-2 sprigs of fresh mint in a large pitcher and add water; stir gently
- 4. Refrigerate for at least two hours to let flavors develop
- 5. Serve in glasses over ice
- 6. Optional: garnish with a sprig of mint or a cucumber slice

CITRUS CILANTRO

Ingredients:

- 1 large lemon
- 1 large lime
- 1 large orange
- ¹/₄ cup cilantro leaves
- 1 half gallon of water

Directions:

- 1. Wash fruit and cilantro
- 2. Slice fruit
- 3. Place fruit slices and cilantro leaves in a large pitcher and add water; stir gently
- 4. Refrigerate for at least two hours to let flavors develop
- 5. Serve in glasses over ice
- Optional: garnish with an orange slice and sprig of cilantro

WATERMELON BASIL

Ingredients:

- 2 cups of seedless watermelon, cubed
- 10-12 basil leaves
- 1 half gallon of water

Directions:

- 1. Wash watermelon and basil leaves
- 2. Carefully cut watermelon into cubes to make 2 cups
- Place fruit and basil in a large pitcher and add water; stir gently
- 4. Refrigerate at least two hours to let flavors develop
- 5. Serve in glasses over ice
- 6. Optional: garnish with a sprig of basil and a small wedge of watermelon

For more information, please visit our website: extension.unr.edu and search "Kids Cook."



LESSON ONE

An EEO/AA Institution