

Aguas Frescas Blender Strains Out Pulp and Seeds



Product Name/MSRP

Hamilton Beach® Aguas Frescas Blender;
\$29.99 (Model 50162)

Availability

May 2010

Toll-Free Number and Web Site

800-851-8900; www.hamiltonbeach.com

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Press Room

Go to www.hamiltonbeach.com and click "press room."
Images of Hamilton Beach® products on-line at
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Good Thinking® Features

Tropical Tastes Made Easy – Simplify making Aguas Frescas. Blend delicious mango, melon, pineapple or strawberries with sugar and water. Then, strain pulp and seeds as you blend with the in-jar strainer. As you pour, the pulp and seeds stay in the jar, saving you the messy step of pouring the mixture through a strainer.

Flexibility – Can be used as a traditional blender for everything from smoothies to salsas to frozen concoctions.

Care-Free Cleanup and Storage – When you're finished, just rinse the pitcher, strainer, lid and blades and put them in the dishwasher. Tuck the cord neatly behind the base.

Power and Control –10 speeds. 56 oz. blender container. 700 Watts Peak Power and Wave-Action® system that pulls the contents into the blades, for smooth results every time. Stainless Steel Ice Sabre® blades. Three-year warranty.

Aguas Frescas Recipe

Ingredients

3 cups watermelon, seeded & diced
3 cups water
1/4 cup sugar, or to taste
Juice of 2 limes

Directions

1. Place the strainer into the blender jar and press firmly into place.
2. Place all ingredients into the strainer and blend until liquefied, about one minute.
3. With lid and strainer in place, pour into ice-filled glass or pour into pitcher and chill.

Note: substitute watermelon with fresh strawberries, pineapple, mango or fruit of your choice.

Recipe from the Hamilton Beach Brands Test Kitchen