

Agua de Tuna



Prickly Pear Water/Juice (Makes about 3 glasses)

2 prickly pears

2 cups cold water

2 TBSP sugar

Ice cubes

→ Peel the prickly pears by cutting off both ends. Then make a slit through the outer skin. Peel off the skin like you would peel an orange. It should come off in one piece. Here is a [short video clip](#) of the process.

→ Place the peeled fruit in a blender with water and sugar. Blend on high speed for 1-2 minutes.

→ Pour the blended juice through a fine-mesh sieve to remove seeds and any large pieces of pulp.

→ Pour over ice and serve.

NOTES:

- I have seen two different varieties of prickly pears at the Mexican grocery store that I go to: green and pink/red. This recipe will work for either type. There really is not a noticeable difference in taste.

- Be careful when you are peeling the prickly pears. Sometimes, they still have the little spines in their skin. You don't want to get jabbed.

Recipe Source: Me 😊

