



## Watermelon and Basil Martini

Yield: 2 Cocktails

Seasonal fruit cocktails are always popular, and watermelon and basil are two of the summer's finest harvest. Paired together they create a unique and refreshing cocktail. Although gin adds an herbaceous flavor that pairs well with the watermelon and basil; vodka, rum or tequila can be substituted.

You don't have to wait for leftover watermelon to make this drink, but if you wait until summer is over, it will be too late.

### Ingredients

2 C watermelon cubed (about 1" thick slice)  
2-3 basil leaves  
3 T simple syrup\*  
1 ½ - 2 T lime juice  
3 oz gin  
Ice

Place the watermelon and basil in a bowl and mash with a potato masher. Be sure to really mash the basil leaves to impart flavor. Strain liquid into a cocktail shaker. You should have about one cup of liquid.

Add ice to the shaker along with the simple syrup, lime juice and gin. Shake vigorously for 5-10 seconds and serve in a martini glass. If desired, garnish with a small slice of watermelon on the glass rim and/or float a basil leaf in the glass.

Note: The cocktail can also be made entirely in a cocktail shaker using a muddler to extract the watermelon juice and basil flavor. Then add the ice and other ingredients. Mix, shake and strain into your glass. I find I get better juice extraction in a bowl, but muddling is always a crowd pleaser!

\*To make simple syrup, combine equal parts of sugar and water in a small pan. Bring to a boil to dissolve the sugar. Cool before using and refrigerate any unused syrup. This syrup eliminates the dissolving required when adding sugar directly to a liquid.

Recipe by David Musial

