



Watermelon-Tequila Cocktail

When watermelon is in abundance, this is a great way to use it. Purees seedless watermelon chunks, then strains the juice through a sieve and mixes it with silver tequila, sugar syrup, blueberries, mint, and fresh lime juice.

Ingredients

- 1/4 cup water
- 1/4 cup granulated sugar
- 8 cups diced seedless watermelon (1 pound)
- 1/4 cup fresh lime juice
- 1 3/4 cups blueberries
- 3/4 cup lightly packed fresh mint leaves, plus 8 sprigs for garnish
- 1 1/4 cups silver tequila
- Ice

Procedures

1. In a small saucepan, bring the water to a simmer with the sugar and stir over moderate heat until the sugar is dissolved, about 1 minute; let the sugar syrup cool.
2. In a blender, puree the watermelon until smooth. Set a fine-mesh strainer over a bowl and strain the watermelon juice, pressing gently on the solids to extract as much juice as possible. Discard the pulp.
3. In a large pitcher, combine the sugar syrup with the lime juice, blueberries and mint leaves. Using a wooden spoon, lightly muddle the blueberries and mint. Add the watermelon juice and tequila. Refrigerate until chilled, about 2 hours.
4. Pour the cocktail into tall ice-filled glasses. Garnish with the mint sprigs and serve.