

# Salt and Serenity

## Watermelon Lime Gin Fizz

Serves 4

If gin is not your thing, feel free to substitute vodka. If you enjoy a sweeter cocktail, top with ginger ale. If you prefer it a bit more tart, top with sparkling water. This drink requires a bit of advance planning. Make the watermelon ice cubes, watermelon puree and juice the limes early in the day and then you will have everything ready to go when cocktail hour rolls around.

Adapted from Eating Well Magazine, July-August 2007 issue.

6 cups diced seedless watermelon, about ½ inch sized chunks

4 limes, juiced (should yield about ½ cup juice)

4-6 ounces gin (your choice as to how strong you like it!)

2 cups sparkling water or ginger ale

Lime slices for garnish

1. Make watermelon ice cubes: Line a baking sheet with parchment paper. Take about 1½ cups of diced watermelon and spread out on baking sheet. Place in freezer for at least 2 hours, until frozen solid.
2. In the blender or food processor, puree the remaining 4½ cups of watermelon. Pour through a mesh strainer to get juice. You should get about 2 cups of juice. Discard pulp. Chill watermelon juice until ready to make cocktails.
3. Fill a large cocktail shaker\* a quarter full with ice. Add watermelon puree, gin and lime juice. Put on lid and shake.
4. Set out 4 glass tumblers. Divide the frozen watermelon cubes between the glasses. Strain cocktail into the glasses. Top each drink with sparkling water or ginger ale. Garnish with lime wedges and serve.

\* Depending on the size of your cocktail shaker, you may need to make this in 2 batches,

