

Salt and Serenity

Watermelon and Basil Cocktail

Makes 1 drink

ice

$\frac{3}{4}$ cup watermelon juice (recipe below)

1-2 Tablespoons basil simple syrup (recipe below)

1½ Tablespoons fresh limejuice

2 ounces vodka

Soda water

1. Fill a tall glass about $\frac{1}{4}$ full with ice.
2. Add watermelon juice, basil simple syrup, limejuice and vodka.
3. Top with soda water.
4. Stir and drink!

Watermelon Juice

1 large watermelon, seeds and rind removed, cut into 2-inch cubes

1. Puree watermelon in blender until totally liquefied. You may have to do this in 2-3 batches, depending on size of your watermelon.
2. Strain the pulp through a fine mesh strainer.

Juice will keep in the fridge for about a week. Stir well before using.

Basil Simple Syrup

1 cup sugar

1 cup water

1 cup loosely packed clean basil leaves

1. Bring water and sugar to a boil in a medium sized saucepan. Stir well and continue boiling only until sugar is dissolved.
2. Add basil, turn off heat and let steep for 30 minutes.
3. Strain simple syrup into a clean jar. Discard basil leaves.

Simple syrup will keep in fridge for about 2 weeks.

