

GUASTELLO'S VILLAGE MARKET

Watermelon Sangria

Serves 4 - 6

Ingredients

2 pounds seedless watermelon, peeled and cubed, plus 1/2 pound watermelon cut into balls with a melon baller and skewered on picks

1 bottle dry white wine

6 ounces vodka

4 ounces Cointreau or other triple sec

4 ounces Citrus Syrup (recipe below)

Ice

In a blender, puree the watermelon cubes. Pour through a fine strainer into a pitcher. Add the white wine, vodka, Cointreau and Citrus Syrup. Stir and refrigerate for at least 2 hours. Stir again, then pour the sangria into ice-filled white wine glasses and garnish with the skewered watermelon balls.

Citrus Syrup:

6 ounces Simple Syrup

One 2-inch lemon zest strip

One 2-inch orange zest strip

In a small saucepan, bring the Simple Syrup to a boil. Remove from the heat and add the lemon and orange zest strips. Let cool, then refrigerate overnight. Strain the syrup into an airtight container and refrigerate for up to 3 weeks.

Credit: Andrew Zimmerman