

GUASTELLO'S VILLAGE MARKET

Watermelon-Tequila Cocktails

Serves 8

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

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.

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.

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.

Pour the cocktail into tall ice-filled glasses. Garnish with the mint sprigs and serve.

Credit: Bobby Flay