

WATERMELON MARGARITA

- 2 oz blanco tequila (or jalapeño tequila for a spicy version)
- 1 oz watermelon syrup
- $\frac{3}{4}$ oz lime juice

Combine ingredients in a shaker, fill with ice. Shake for 8 seconds and strain into a salt-rimmed (optional) rocks glass over fresh ice, or serve straight up if you prefer. Garnish with a watermelon slice.

Watermelon Syrup

- 1 cup watermelon juice
- $\frac{1}{2}$ cup sugar

Make watermelon juice. Muddle about 2 cups worth of watermelon chunks until it's a soupy pulp and strain to remove the solids. Or run some watermelon through a juice extractor and strain.

Stir together the watermelon juice and sugar until dissolved, don't apply any heat. You can also combine the juice and sugar in a closed container - like a mason jar - and shake until sugar is dissolved.

