

ICY SPICY WATERMELON MOJITO

Yield: 4 Portions

Ingredients	Amounts
<i>Syrup</i>	
Mint leaves, torn into thirds	20 ea.
Sugar	½ cup
Water	1 ½ cups
Ginger, cut into thin strips	¼ cup
Sea salt	½ tsp.
Lime juice, freshly squeezed	¼ cup
Mint leaves	16 ea.
Lime, cut into 8 wedges	1 ea.
Watermelon, red seedless, pureed but not strained	6 cups
Thai chili, cut into thin rings, seeds discarded (or 1/4 tsp. cayenne)	1- 2 ea. (to taste)
Light rum	8 oz.
Watermelon Mint Infused Vodka, either house-made or store-bought, such as Smirnoff Zero Sugar Infusions Watermelon & Mint	2 oz.
Angostura bitters	8 drops
Ice	6 cups
Club soda or citrus infused tonic	1 cup
<i>Garnishes</i>	
Watermelon, cut into 1" cubes	4 ea
Skewers, 6"	4 ea
Mint sprigs	4 ea

Method

1. *For the syrup:* Place syrup ingredients in saucepan and bring to soft boil. Cover and simmer for 3 minutes. Remove from heat and allow to steep another 30 minutes. Strain and chill.
2. For each drink, place 4 mint leaves and 2 lime wedges in a hi-ball glass. Muddle lightly. Add about 1 ½ oz. syrup, 6 oz. watermelon puree, 1-2 rings of chilies, 2 oz. rum, 0.5 oz. watermelon-mint vodka, and 2 drops Angostura bitters. Add enough ice to almost fill glass then add splash of club soda. Give it one stir.
3. Thread 1 watermelon cube on skewer then lay on top of glass rim. Add mint sprig to the glass and serve.

Variation: Rather than creating each drink individually, you can combine all liquid ingredients, then portion into individual glasses.

Note: Built on the charm of Caribbean rum and sugar cane sweetness, this cocktail celebrates, in the Thai manner, the magic of watermelon when paired with bruised chilies, mint, and ginger. Jazz it up with fun garnishes like a carved, sizeable chunk of watermelon, or even a watermelon satay!

Source: Chef Mai Pham, Star Ginger and Lemon Grass Kitchen, www.starginger.com