

SPICY WATERMELON SPRITZ



Prep Time: 10 minutes

Cook Time: 0 minutes

Total Time: 10 minutes

Makes: 2

Prepared with a fresh watermelon purée accented with jalapeño for spice, this refreshing mocktail is topped with Fresca Grapefruit for a wonderful drink that screams summer.

INGREDIENTS

6 oz Fresca® Grapefruit
2 slices fresh jalapeño pepper
1/2 cup chopped watermelon
1 oz lime juice
1/2 oz simple syrup (see Tip below)
Ice, as needed
2 (2-inch) cubes watermelon, for garnishing
2 small sprigs mint, for garnishing

2 cocktail skewers

INSTRUCTIONS

1. In blender, purée jalapeño slices, chopped watermelon, lime juice and simple syrup until smooth.
2. Fill 2 glasses with ice. Strain watermelon purée evenly into glasses. Top each with Fresca.
3. Skewer watermelon cubes onto cocktail skewers.
4. Garnish spritz with watermelon skewer and mint sprig.

Tip: For simple syrup, in small saucepan, bring 1/2 cup water and 1/2 cup granulated sugar to a boil. Boil for 1 to 2 minutes or until sugar has dissolved. Remove from heat. Let cool completely. Strain and discard solids. Store in refrigerator for up to 1 month. Use to sweeten coffee, tea, lemonade and other drinks and cocktails, or in glazes and syrups for baked goods.

Substitute simple syrup with agave syrup if desired.