

# Fresh Watermelon Martini

- 1 cup water
- 1 cup sugar
- 2 cups diced watermelon
- 2 oz vodka
- Juice of 1/2 lime
- Ice
- Mint leaves, slice of lime, or small wedge of watermelon (optional)

Make a simple syrup by bringing the water and sugar to a boil. Allow it to cool. (Leftover syrup can be stored indefinitely in the refrigerator.) Place the watermelon in a food processor or blender, and pulse until smooth, then press through a fine sieve, reserving the juice. Place the vodka, lime juice, ½ ounce of simple syrup, and 2-3 ounces of watermelon juice (to taste) into a cocktail shaker with ice. Shake well, and strain into a martini glass. Garnish with mint, lime or a wedge of watermelon if desired.

Makes 1 cocktail.

