



ZERO PROOF

HAPPY HOUR

WATERMELON-GINGER SPRITZ

Take advantage of the seasonal watermelons that grace our August month with this thirst quenching craft drink.

Ingredients

Drink

6 cups seedless watermelon, cubed
½ cup ginger syrup
1 cup freshly squeezed lime juice
1 cup sparkling water
Mint sprigs for garnish

Ginger Syrup

3 oz fresh ginger, peeled
1 ½ teaspoons whole black peppercorns
1 cup sugar
1 ½ cups water

Instructions

Ginger Syrup

- Slice ginger and slice into thin coins. Set aside.
- Add peppercorns to medium saucepan and set over medium heat. Toast peppercorns, shaking the pan occasionally, until aromatic (about 2-3mins).
- Add sugar, water, and sliced ginger stirring to combine.
- Bring mixture to a boil stirring until sugar is dissolved. Once the mixture is boiling, bring the heat to medium-low and simmer for 35-40 minutes. You are looking for strong ginger aromatics.
- Take the mixture off heat. Let cool completely and then strain into a clean jar or other container.
- Discard solids.

Drink

1. In a blender, puree watermelon, working in batches if needed.
2. Once smooth, strain into a large pitcher. Discard any solids caught in the strainer.
3. Add ginger syrup and lime juice, stirring to combine.
4. Gently add sparkling water and combine.
5. To serve, pour into a short glass over ice, and garnish with sprig of mint.

Karly's Cocktail Tip

To reproof your spritz, change to a wine glass, add 1 ½ oz of vodka, and substitute the sparkling water for your favorite sparkling wine.