

Melon Mint Mojitos

Serves 8:

Ingredients

2 melons, honeydew, cantaloupe, or a combo
1/2 cup water
1/2 cup granulated sugar
1/2 cup packed fresh mint leaves, plus more for mix & garnish
8 limes, juiced, plus more for garnish
1 cup golden rum, preferably Mount Gay
ice cubes

Preparation

Use a large spoon to scoop the seeds from the center of each melon half.

Quarter the melons.

Reserve one quarter of the melon to make melon balls--the perfect garnish to this drink.

Slice the flesh from the outer skin and cut the melon into chunks.

Place the chunks of melon in the bowl of a food processor.

Pulse the food processor to completely puree the melon.

In batches, place the melon pulp in a sieve set over a large mixing bowl.

Use a silicone spoon or spatula to help push through the juice.

Meanwhile, combine equal parts sugar and water in a small saucepan to make a simple syrup.

Place over medium-low heat, bring to a boil, stirring occasionally, until sugar is completely dissolved.

Remove the saucepan from heat and stir in fresh mint leaves.

Allow to steep for 10 minutes to infuse, then strain the syrup.

In a large bowl, combine the melon juices, mint infused syrup, and lime juice.

Add some more freshly chopped mint leaves into the mix.

Taste and adjust for balance of flavor; refrigerate for at least an hour before serving.

To serve, rub rims of each glass with fresh lime juice.

Dip into a plate filled with superfine sugar to coat the edge.

Fill each glass with a few melon balls and fresh ice.

Add golden rum to the melon, lime, mint mixture and pour into each glass.

A lime slice and garnish of fresh mint is the final flourish to this brightly flavored cocktail.

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