

WATERMELON MARGARITA

Cut up a watermelon, and remove all the seeds. Reserve several chunks to use as a garnish, and then liquefy in a blender until you have about 16 ounces. Add remaining ingredients, and blend until smooth. Pour into margarita glasses, and garnish with the reserved watermelon. Serves 2 to 4.

6 oz tequila
3 oz triple sec
16 oz seeded, pureed watermelon
juice of ½ lime
1 tbsp sugar



LEFT AND OPPOSITE: Watermelon Margaritas. Although cocktail purists may insist that a true margarita must feature a salt-rimmed glass, it is optional. Including coarse salt, however, enhances the flavor, with the salt bringing out the sweetness of the watermelon.

BELOW: The texture of watermelon works well in frozen drinks, but beware the seeds. Carefully remove both the black and white seeds before pureeing the fruit. For a less grainy texture, press watermelon puree through a fine-meshed strainer.

