



Bourbon Watermelon Cocktail

INGREDIENTS

- 2oz Wheat Penny 1958 Bourbon
- 1 Lime
- Several slices of Red Seedless Watermelon
- 1 Sprig of mint

INSTRUCTIONS

1. One slice of Red Seedless Watermelon (no rind) cut into 1" cubes. Place in a blender and blend until smooth.
2. Strain using a fine-mesh strainer and set aside.
3. Slice the lime into four slices. Two thin slices for garnish and two thick slices and cut them into quarters.
4. In a cocktail shaker, muddle cubed lime quarters with bourbon.
5. Take the sprig of mint reserve the top leaves for garnish. Clap the remaining mint leaves, and add them to the cocktail shaker.
6. Add ice strained watermelon juice to the cocktail shaker.
7. Shake the mixture well and strain into a cocktail glass filled with ice.
8. Garnish with a thin slice of watermelon, a lime slice, and mint sprig.