

Fruit Cocktails

Refreshing recipes for cool summer sipping

• By Marion Sullivan



Pressed Watermelon with Basil Water*
{Serves 2}

1 1/3 cups watermelon chunks, seeds removed
2 large basil leaves
Pinch of sea salt
Dash white wine vinegar
1 1/3 cups chilled water

Combine the watermelon and basil in a colander over a large bowl. Using a metal ladle, press the watermelon to extract as much juice as possible (the remaining pulp should be fairly dry).

Season the juice with the sea salt and vinegar and strain through a fine sieve into a pitcher. Add the water, stir, and serve.

****Simple Syrup**

1 cup sugar
2 cups water
Place ingredients in a pan over medium heat and stir until the sugar has dissolved. Let cool to room temperature, cover, and refrigerate.



Blueberry Lemonade
By Boris Van Dyck, ICEBOX Bartending
{Makes 1 pitcher}

16 mint leaves, plus 2 sprigs for garnish
10-20 blueberries, plus 10-15 for garnish
2 cups fresh lemon juice
*2 cups simple syrup***
2 cups chilled water
2 lemons, sliced in wheels

Pulse mint, blueberries, and lemon juice in a blender. Strain through a fine sieve into a pitcher with ice. Add simple syrup and water. Garnish with blueberries, mint sprigs, and lemon.

Lemon Verbena Vodka Cooler

from *Simple Stunning Parties at Home* by Karen Bussen, Stewart, Tabori & Chang
{Serves 4}

6 oz. vodka
2 cups pink grapefruit juice
1 cup lemonade
8 sprigs fresh lemon verbena

Combine the liquids in a pitcher, along with four sprigs of lemon verbena. Let the mixture steep in the refrigerator for at least one hour and up to a day. Pour over ice and garnish with a sprig of lemon verbena to add extra flavor.

***Pressed Watermelon with Basil Water**

from *Cool Waters* by Brian Preston-Campbell, The Harvard Common Press

