
Watermelon-Ginger Mojitos

The Essential Southern Living Cookbook

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 35 minutes

5 cups granulated sugar

5 large fresh mint sprigs

8 cups seedless watermelon cubes

3 cups (24 ounces) light rum (Bacardi Superior), chilled

1 bottle (12 ounce) ginger beer, chilled

1/2 cup (four limes) fresh lime juice

ice

fresh mint sprigs (for garnish)

small watermelon wedges (for garnish)

Bring 1/2 cup of water and the sugar to a simmer in a small saucepan over high heat. Simmer, stirring often, until the sugar dissolves, 1 to 2 minutes. Remove from the heat. Add the mint. Stir until the mint is submerged.

Refrigerate until the mixture is completely cool, one hour.

Pour the mint syrup through a fine-mesh strainer into a bowl. Discard the solids. Chill the mint syrup until ready to use.

While the syrup cools, place the watermelon in a blender. Process until smooth, about 20 seconds. Pour through a fine-mesh strainer into a measuring cup, pressing gently to squeeze out the juice. Discard the solids.

Refrigerate for 15 minutes. Strain a second time. (This should produce about four cups of watermelon juice.)

In a large pitcher, stir together the mint syrup, watermelon juice, rum, ginger beer and lime juice.

Pour evenly into ten highball glasses filled with ice. Garnish each glass with a mint sprig and a small watermelon wedge cut to sit on the rim of the glass.

Beverages

Per Serving (excluding unknown items): 391 Calories; trace Fat (0.0% calories from fat); trace Protein; 101g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Vegetable; 0 Fruit; 6 1/2 Other Carbohydrates.