



A SPICY PERSPECTIVE

EASY GOURMET RECIPES & SPICY CONVERSATION

[HOME](#) » [BEVERAGES](#) » *watermelon basil gin cocktail*

Watermelon Basil Gin Cocktail

JUMP TO RECIPE

BEVERAGES

★★★★★ 5 STARS

8 MINS

This is the first of many posts we'll categorize as "Cocktails with Lieutenant Dan" and we're starting with a real doozy, a ***Watermelon Basil Gin Cocktail***.

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Spatchcock Turkey

How to Spatchcock a Turkey - Whether you plan to roast or smoke your ...

No, he's not in the military, but his name *is* Dan. He got the nickname Lt. Dan somewhere around July 1994, but I can't exactly remember why.

Fortunately, he's a keeper. We go together like peas and carrots.



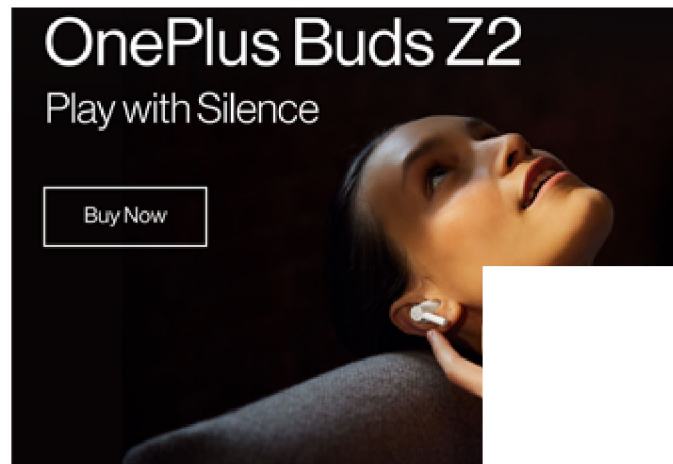
erator, and shakes a mean martini.

So with that in mind, I give you Lt. Dan...



I love to eat.

This is a good thing considering I have a recipe developer, chef and blogger queen as my wife. In many ways our lives revolve around food – food for sustenance, entertainment, community and family. Many of our family vacations revolve around what restaurants to try or what regional cuisine is in season. Food is a major part of our life. But if I am being completely honest, as much as I love to eat... I really, really love to drink.

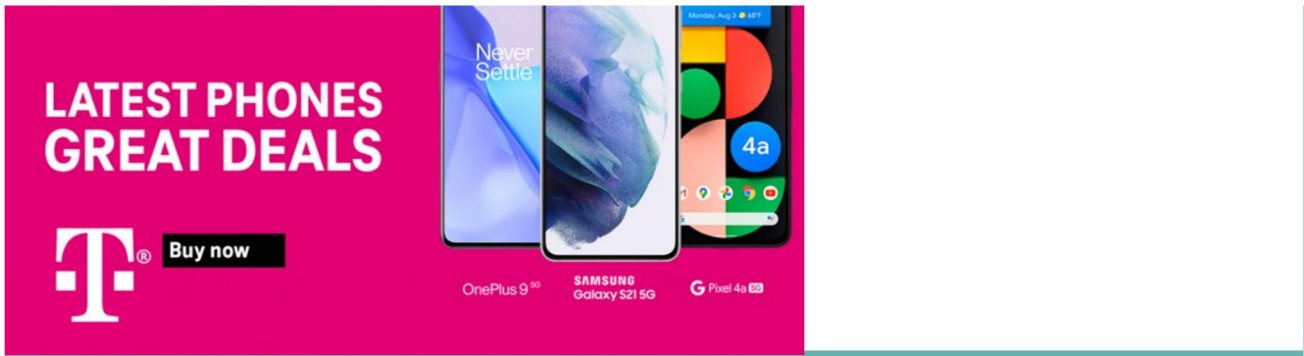


In that way the wife and I are different. We often say she likes to eat her calories and I like to drink them (which is why we both have to work out all the time).

Do I have the exquisite appetizer or martini? My answer – gin or vodka. Do I go with the chocolate cake or a single malt? Survey says – 18 year Dalwhinnie. How about a thick cut ribeye or robust California Cab? You know the answer... Actually I would rather not have to choose in that situation and have both instead! Anyways, you get the point.



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So with that in mind, I have agreed to embark on a once a month post entitled “Cocktails with Lieutenant Dan.” (I know, I know – super cheesy name, but doesn’t hearing Forrest say Lieutenant Dayyan make you smile). I will share classics which I learned from my Great Grandmother and grandmother (where I learned to appreciate cocktails – more on that later) as well as some custom concoctions.

Which brings us to our first cocktail with Lieutenant Dan – the Watermelon Basil Bramble, a watermelon basil gin cocktail. It’s summer, there are tons of fresh fruits and herbs, so why not muddle a few of them together with a bit of grandpas cough medicine!

Enjoy!



More Summer Beverages:

Lavender Meyer Lemon Tom Collins



[Green Tea Frappuccino](#) ~ Sandra's Easy Cooking

[Strawberry Wine Punch](#) ~ Miss In The Kitchen

[Bourbon Peach Old Fashion](#) ~ Josie Lee

[Raspberry Lemonade](#) ~ My Baking Addiction

Watermelon Basil Gin Cocktail

prep time: 5 MINUTES cook time: 3 MINUTES
total time: 8 MINUTES

*"Cocktails with Lieutenant Dan" featuring a real doozy:
the **Watermelon Basil Gin Cocktail**.*

servings: drink



Ingredients

[US Customary](#) - [Metric](#)

- 2 ounces gin
- 1 ounces fresh lime juice
- 1/2-1 ounce [simple syrup](#)
- 2 watermelon chunks
- 2 chopped basil leaves
- Pinch [salt](#)

Instructions

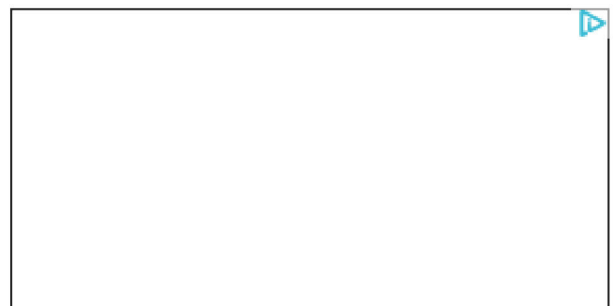
1. Make Ahead: Prepare the simple syrup

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2. Cut the watermelon into 1 1/2 inch chunks.

3. Place the watermelon, basil and salt in a cocktail shaker. **Muddle** until well smashed and soupy.

4. Add the gin, lime juice and simple syrup. Fill with ice, place the lid on the shaker and shake well—30 seconds or so.



5. Pour into a glass and garnish with extra watermelon and basil.

Nutrition Information *serving: 1 drink,*

calories: 193kcal, carbohydrates: 17g, protein: 1g,

fat: 1g, saturated fat: 1g, sodium: 10mg, potassium: 64mg, sugar: 14g, vitamin a: 325iu, vitamin c: 13.1mg,

iron: 0.5mg

course: BEVERAGE

cuisine: AMERICAN

author: SOMMER COLLIER

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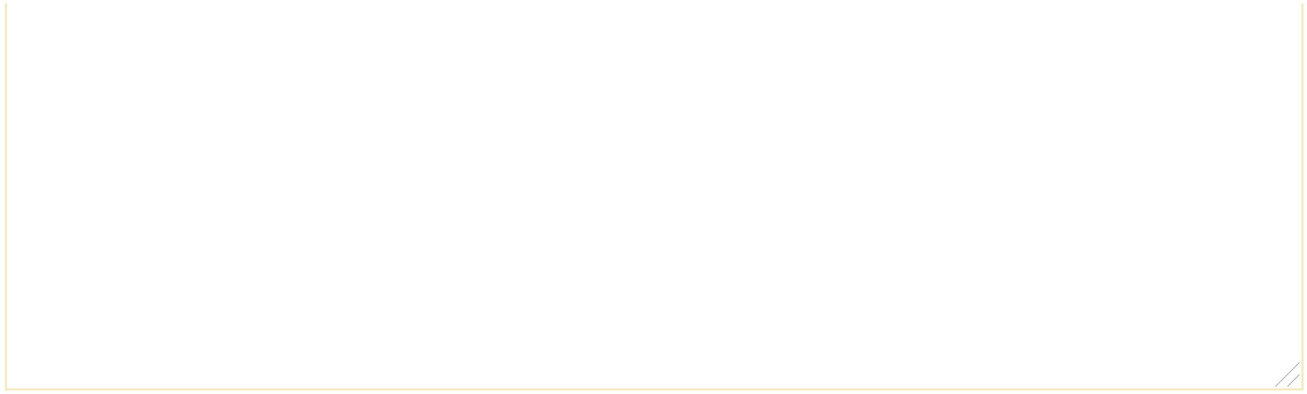
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POST COMMENT





Hey, Sommer , Happy you have LI Dan aboard with the delicious libations .
Thank you it's well appreciated 🤗

Laurie — AUGUST 14, 2020 @ 9:30 PM [REPLY](#)

How much watermelon do you into the chunks???

Sommer Collier — AUGUST 17, 2020 @ 4:41 PM [REPLY](#)

Hi Laurie!

Cut the watermelon into 1 1/2 inch chunks to muddle. Then you can garnish each glass with extra watermelon.

Pingback: [End of Summer Drink Recipes - GRUBBED Blog](#)

Beth Wulf — JUNE 23, 2019 @ 6:44 PM [REPLY](#)



Delicious! The perfect summer/warm weather drink.

Chelsea Lane — JUNE 21, 2019 @ 6:45 PM [REPLY](#)





[Ingredients: Squash, Egg, East Coast Citrus, Flavored Cream, Caramel, Peaches and...](#)

[These Unique Cocktails – Bainbridge Today](#)

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Pingback: [I've been drinking... | MUST WE?](#)

Pingback: [20 Recipes: Eat Watermelon All Day Long.](#)

Star — JULY 5, 2013 @ 7:14 PM REPLY

Reading this made me think you were creating a bio of my husband and



Marly — AUGUST 14, 2012 @ 10:36 AM [REPLY](#)

Nice to meet you mr. Lt. Dan. I love the idea of the monthly cocktail and you've started it out on a great note. Now I need a reason to give this one a try. Or do I???

Lauren of Spanish Sabores — AUGUST 11, 2012 @ 12:11 PM [REPLY](#)

This looks so delicious. I've been making cocktails featuring rum all afternoon, but seeing this makes me want to go out and buy some gin. Here in Spain the watermelons are so sweet and delicious I know this would come out great!

Sandra's Easy Cooking — AUGUST 10, 2012 @ 1:55 PM [REPLY](#)

Wonderful post and how sweet of you to let your hubby post. Drink look very refreshing, thank you for sharing and also for linking my frap too!
Have a wonderful weekend!

Kristen — AUGUST 8, 2012 @ 1:47 PM [REPLY](#)

I am dying over these pictures – so good! And I love a good cocktail... can't wait to see what Lt Dan continues to bring to the table, so to speak!



more...>

Lisa | With Style and Grace — AUGUST 7, 2012 @ 9:26 PM [REPLY](#)

I absolutely love that your husband is guest posting! Mine did for a while and got so into it, it was so fun. These cocktails sound delicious and would totally guzzle it down [minus the gin] right now!

carolinaheartstrings — AUGUST 7, 2012 @ 5:38 PM [REPLY](#)

That looks so wonderful. Perfect for a hot summer night!

Paula - bell'alimento — AUGUST 7, 2012 @ 3:12 PM [REPLY](#)

I have a watermelon in the garage fridge right now. Part of it will be reserved for making these xoxo

Kiran @ KiranTarun.com — AUGUST 7, 2012 @ 2:49 PM [REPLY](#)

Cute post!! So nice to meet you, Lt. Dan :)

DessertForTwo — AUGUST 7, 2012 @ 2:26 PM [REPLY](#)

This looks fabulous, Lt Dan! Welcome to blogging :)



...really, because a lot of guys are doing the same thing... thank you so much
and Lt. Dan!!

Grubarazzi (@Grubarazzi) — AUGUST 7, 2012 @ 9:36 AM [REPLY](#)

Lt. Dan knows how to make a mean cocktail, that is for sure. and he does the dishes? and he uses my favorite gin? wth? :) Love this.

Alison @ Ingredients, Inc. — AUGUST 7, 2012 @ 8:05 AM [REPLY](#)

very fun post! This looks so good!

Martini Vodka drink Recipes — AUGUST 7, 2012 @ 12:15 AM [REPLY](#)

That sounds wonderful! But if it is too sweet, why not use Selzer instead of 7UP?

Chung-Ah | Damn Delicious — AUGUST 6, 2012 @ 9:37 PM [REPLY](#)

I definitely need a glass of this tonight!

Debbie Flores — AUGUST 6, 2012 @ 7:43 PM [REPLY](#)

This looks amazing and soooooo refreshing! Absolutely love the photos and fun to hear from the hubby! Pinning it now!



Scrolling down I caught the Forrest Gump association, what a flash back! I feel convinced THAT Lt. Dan was not sporting mixology magic like this! Fabulous cocktail. Perfect for summer and unpredictable. Thank you!

Aldy @ Al Dente Gourmet — AUGUST 6, 2012 @ 5:52 PM [REPLY](#)

Oh...so refreshing! Lovely clicks :)

Hugs <3

Kel — AUGUST 6, 2012 @ 4:57 PM [REPLY](#)

Lt. Dan HAS to be from Forrest Gump!

Thanks for the recipe!

Sylvie @ Gourmande in the Kitchen — AUGUST 6, 2012 @ 4:27 PM [REPLY](#)

Hi Dan, this sounds like my kind of cocktail, looking forward to seeing more!

valerie sutton — AUGUST 6, 2012 @ 4:22 PM [REPLY](#)

I just made this w/ stoli.....delicious:)

Jen @ Savory Simple — AUGUST 6, 2012 @ 3:53 PM [REPLY](#)



JulieD — AUGUST 6, 2012 @ 2:26 PM [REPLY](#)

Love that, Sommer! Looks so darn refreshing!!

leslie — AUGUST 6, 2012 @ 1:31 PM [REPLY](#)

So very nice to meet you Lieutenant Dan!!!! You make one mean drink!

Jennifer @ Peanut Butter and Peppers — AUGUST 6, 2012 @ 12:29 PM [REPLY](#)

I love the name Lieutenant Dan! Now where do I find one? My Husband needs to hang out with the Lt. so he can learn to make pasta and do dishes! lol Your cocktail looks so refreshing and so delish! I can totally see floating in a pool with one of these drinks in my hand.

Aggie — AUGUST 6, 2012 @ 11:57 AM [REPLY](#)

I want to hang out with your family!! Lovin this cocktail! :)

(we are a unit of food and drink lovers as well ;))

Cassie — AUGUST 6, 2012 @ 11:28 AM [REPLY](#)

OH my gosh, you are so cute. My husband's favorite movie (ever) is Forrest Gump. This post made me smile, and so does this cocktail!



Laura (Tutti Dolci) — AUGUST 6, 2012 @ 9:50 AM [REPLY](#)

This looks so refreshing, I love the watermelon and basil combo!

Heather (Heather's Dish) — AUGUST 6, 2012 @ 9:50 AM [REPLY](#)

ha! i just said "Lt. Dan" in my forrest gump voice – great movie! i can't wait to see what else you shake up :)

Jeanette — AUGUST 6, 2012 @ 9:41 AM [REPLY](#)

Nice to meet you Lt. Dan! Your wife is such a talent, so it's so nice to see what a great team you make. Looking forward to seeing your concoctions each month.

katie — AUGUST 6, 2012 @ 9:27 AM [REPLY](#)

This looks stunning! I definitely need to give this a try soon!

Russell at Chasing Delicious — AUGUST 6, 2012 @ 10:43 AM [REPLY](#)

Yum! These cocktails look great – perfect for summertime!



And yes... I'm all over this cocktail. Watermelon and gin are such a wonderful combination... but one I'd never thought to make. Can't wait to give this a try!

Tara @ Unsophisticook — AUGUST 6, 2012 @ 8:23 AM [REPLY](#)

So pretty! I'm more of a margarita girl, but I'd be willing to give this a try. :)

Miss @ Miss in the Kitchen — AUGUST 6, 2012 @ 8:09 AM [REPLY](#)

This looks fabulous and it's nice to meet you Lt. Dan! I love Forrest Gump and the references made me smile this morning.

Miss @ Miss in the Kitchen — AUGUST 6, 2012 @ 8:11 AM [REPLY](#)

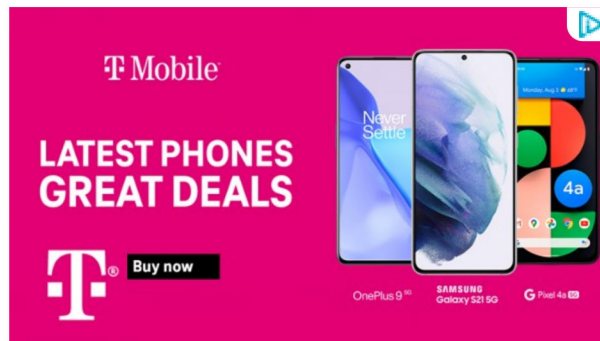
Oh and thanks for including Strawberry Wine Punch!





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mealtimes memorable, and life a little spicy!

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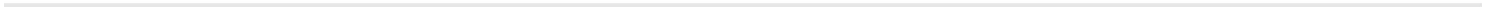
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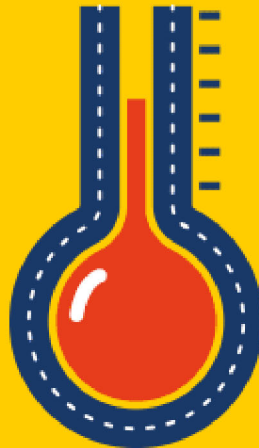
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