

Watermelon Margarita (Larrye and Pam)

1.25 cups watermelon juice (small watermelon yields 3-5 cups)
2.5 tablespoons lime juice
5 tablespoons silver tequila
Sea salt optional for lining rim

Place cubed watermelon (with or without seeds) in a large blender. Blend until you have juice; strain juice through a fine mesh strainer if desired.

Add watermelon juice to lime juice and tequila in a shaker filled with ice. Shake and sample - adjust to taste (watermelon for sweetness, lime for acidity and tequila for booziness).

Line rims of two glasses with lime juice and salt. Add ice and pour in margarita.

Leftover watermelon juice will keep in the refrigerator for 2-3 days.

Watermelon Basil Gin Cocktail (Marion and Larry)

Ingredients:

- 2 ounces gin
- 1 ounces fresh lime juice
- 1/2 - 1 ounce simple syrup
- 2 chunks watermelon
- 2 chopped basil leaves
- pinch of salt

Directions:

1. Do Ahead: Prepare the simple syrup by heating equal parts water and sugar until dissolved. Set aside to cool.
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.

Peach Margarita (Steve and Robin)

1 peach
3 oz Tequila
1 oz Triple Sec
1 oz lime juice (approx. 1 lime)
2 oz simple syrup

Blend the life out of everything. Serve over shaved ice.

Spicy Cherry Bourbon Lemonade (Karen and Evan)

5-6 sweet cherries, pitted

2 ounces lemonade
1.5 ounces bourbon
1/2 teaspoon freshly grated ginger

1) Gently muddle the cherries in a rocks glass, just until they're slightly broken down and have released some of their juices. Fill the glass with crushed ice.

2) Add the remaining ingredients to a cocktail shaker with a few ice cubes. Shake vigorously, then strain in to the prepared cocktail glass. Garnish with a cherry or lemon twist.