

Watermelon Daiquiri

Ingredients:

4 cups Watermelon, peeled, seeded & chopped
¾ cup chopped fresh Pineapple
2 cups light Rum
1 cup Ginger Syrup*
½ cup fresh Lemon Juice
4 cups Ice Cubes
Small watermelon wedges, for garnish.

Directions:

Put the watermelon and pineapple in the freezer until completely frozen, about 4 hours. Also, put the rum in the freezer for at least 4 hours.

It's easier to make in 2 batches, so combine 2 cups of the watermelon, ¼ cup plus 2 tbsp. of pineapple, 1 cup rum, ½ cup ginger syrup and ¼ cup lemon juice in blender.

Blend on high until well combined. Add 2 cups of ice and blend until smooth. Pour into a pitcher and repeat with the remaining ingredients. Serve in wide-mouthed stemmed glasses. Garnish with the wedges.
Salute!

*Ginger Syrup

Combine 5 cups sugar, 2 ½ cups water and 2 cups thinly sliced peeled fresh ginger in a large saucepan over low heat. Simmer