



Watermelon-Basil Mojito Mocktail

“Watermelon feels like the peak-summer. Combined with bright lime and licoricey basil, it’s such a crisp, refreshing drink for casual dinners or days spent next to the pool.”

- Shea McGee

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| <ul style="list-style-type: none">▪ 4oz chilled watermelon juice▪ 4oz chilled sparkling limeade*▪ 5oz freshly squeezed lime juice | <ul style="list-style-type: none">▪ 1/4 cup loosely packed basil▪ additional basil and lime leaves for serving |
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- 01 In a cocktail shaker, add the watermelon juice, sparkling limeade, lime juice, and basil. Add a heaping spoon of ice, then seal and shake vigorously for about 10 seconds.
- 02 Strain the mocktail into a glass, adding extra basil, ice, and a lime wedge to serve and enjoy immediately.

**Sparkling limeade can be found in many specialty stores, if you can't locate it near you or prefer to make your own, here is a foolproof method for making 24 ounces of sparkling limeade.*

In a small saucepan, combine 3/4 cup granulated sugar with 3/4 cup water over medium heat, whisking until the sugar is completely dissolved. Remove from heat and add 3/4 cup of fresh lime juice. Cool completely, then add 3 cups of sparkling water and gently stir to combine.