

The BBQ Baker, Out of the Ord

Honeydew Mojito

A refreshing cocktail made with farm fresh honeydew

Serves 2, I worked on a standard nip - 30ml - per person

Ingredients:

- A half honeydew, seeded
- 1 lime, cut into wedges
- 1 tsp. brown sugar
- A bunch of mint leaves
- 2 measures (60ml) of white rum
- Soda water to taste



Instructions:

1. Remove the seeds from the Honeydew.
2. Using a melon-baller, scoop out the flesh of half the melon, keep to the side*
3. Chop up the remaining flesh and process with a hand mixer till smooth.
4. In a cocktail shaker, place lime, sugar and approx. 4 torn mint leaves then muddle**
5. Pour in 2 measures of rum (60ml), add ice and shake well***
6. Pour the contents of the shaker into a tumbler, add the previously blended honeydew juice and soda water to taste (I used 2 measures of honeydew juice and 1 measure of soda.
7. Garnish with honeydew melon balls and mint.
8. Drink the deliciousness!

Notes:

* If you don't have a melon-baller, because let's face it that's a specialty item.... You can try a teaspoon, I used a tea2 teaspoon which worked good enough... You could also make this part ahead and freeze some melon balls to replace the ice used in the recipe.

** If you don't have a cocktail shaker and muddling stick, a big plastic cup and a rolling pin will work...

*** As previously mentioned you can use frozen honeydew melon balls instead off ice – if you're well prepared.

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