



Chapman Tavern Watermelon Daiquiri

Our favorite Chapman drink combines everything we love about Summer. Sweet refreshing watermelon, easy sipping light rum, sour lime, and an spiked popsicle garnish that takes this drink to a whole new level.

Ingredients: Watermelon, watermelon syrup, fresh lime juice, sugar, light rum & watermelon schnapps lime wedges and fresh mint for garnish

Recipe:

Watermelon Base

2.5 lbs fresh seedless watermelon (half a small melon)

Juice from 4 limes

1/4 cup sugar

Puree watermelon until liquid , strain watermelon puree and combine with fresh lime juice & sugar

Spiked Popsicle Garnish yields 8-12 depending on popsicle mold

2.5 lbs fresh seedless watermelon (half a small melon)

2 oz watermelon Monin Syrup

8 oz of light rum (substitute orange juice for non-alcoholic popsicle)

Method : Puree watermelon (don't strain puree) combine with watermelon syrup and light rum pour into popsicle mold and freeze until solid garnish popsicle stick with fresh mint sprig & lime slice

To make the drink:

Combine 2 oz watermelon base with 2 oz light rum and a splash of watermelon schnapps. Shake until well combined. Pour into a coup or martini glass and garnish with your spiked popsicle. Instant Summer!

Recipe from Karen Short Beverage Manager Chapman Tavern