

Basil, Mint & Melon Martini

Sweet melon puree spiked with fresh basil and mint, then mixed with vodka – how’s that for putting some zing in your spring? The Italians like their sweet-and-salty combos, and the garnish of melon balls wrapped with prosciutto harks to one of their more famous appetizers – prosciutto e melone.

Ingredients

the simple syrup

1/2 cup sugar

1/2 cup water

the cantaloupe puree

5 ounces cantaloupe, chopped (about 1 cup chopped)

the cocktail

6 basil leaves

4 mint leaves

2 ounces simple syrup

Ice

4 ounces vodka

the garnish

6 cantaloupe melon balls

1 slice prosciutto, sliced lengthwise

special equipment

Cocktail shaker

Directions

for the simple syrup

Heat together the sugar and water in a small saucepan until the sugar dissolves. Cool and store in refrigerator until ready to use.

for the puree

Puree the melon chunks in a blender until smooth. (Makes about 1/2 cup.)

for the cocktail

Add basil, mint and simple syrup into a cocktail shaker. (See Cook’s Note.) Muddle a few times to bruise the herbs, fill with ice, add the vodka, and cantaloupe puree and shake vigorously.

Strain into 2 chilled martini glasses. To garnish, line up 3 melon balls and lace a strip of prosciutto alternately over and under them, curving back and forth in an S shape, then secure it all with a cocktail skewer. Lay the skewer on top of a glass to garnish, repeat for the second garnish, and serve.

Cook's Note

You may prefer a bit more or less simple syrup, depending on the ripeness of the melon you use.

total time: 5 minutes

active prep: 2 cocktails

serves: 2

difficulty: easy