



Grilled Watermelon and Strawberry Julep

INGREDIENTS

½ cup fresh mint, lightly packed; plus additional for garnish
¼ cup Hy-Vee granulated sugar
2 oz water
3 (1-1/2-inch thick) round slices whole seedless watermelon, plus additional grilled wedges for garnish
1 (16-oz.) pkg. Hy-Vee Short Cuts strawberries, halved; plus additional sliced for garnish
1 tsp lime zest
1 oz lime juice
9 oz Maker's Mark bourbon whisky, divided

PREPARATION

- 1** Preheat charcoal or gas grill with greased grill rack for direct cooking over medium heat (350°).
- 2** Combine ½ cup mint, sugar, and water in small saucepan. Simmer over medium heat until sugar dissolves, stirring frequently. Remove mint syrup from heat; discard mint and cool completely.
- 3** Grill 3 round watermelon slices 2 to 3 minutes or until slightly charred, turning halfway through. Place strawberry halves in a large grill basket. Grill 2 to 3 minutes or until slightly charred, stirring frequently. Cool slightly.
- 4** Remove and discard rind from grilled watermelon; chop watermelon. Place watermelon and strawberries in a large blender; cover and blend until smooth. Strain through fine-mesh sieve set over bowl; discard pulp. Add 4½ cups juice mixture to small pitcher. Refrigerate any remaining juice mixture for another use. Add mint syrup and lime zest and juice to pitcher; stir to combine. Cover and refrigerate until ready to serve.
- 5** To serve, fill 6 (12-oz. each) cocktail glasses with ice. Add 6-oz. chilled juice mixture and 1½ oz. bourbon to each glass; stir to combine. Garnish with additional mint, grilled watermelon wedges, and strawberry slices, if desired.

NUTRITION FACTS

Calories: 180
Total Fat: 0g
Saturated Fat: 0g
Trans Fat: 0g
Cholesterol: 0mg

Sodium: 10mg
Carbohydrates: 21g
Fiber: 2g
Sugar: 15g
Protein: 1g