



### **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