



# WATERMELON MINT DELIGHT

## INGREDIENTS

- Scotsman Brilliance® Gourmet Ice cubes
- 2 – 4 mint leaves
- 1 ½ cup fresh watermelon, cubed
- 2 oz vodka (tequila or gin, if you prefer)
- 1 lime, juiced
- 2 tbsp simple syrup  
(1:1 sugar/hot water. If you prefer sweeter, increase the amount of sugar to a 1 ½:1 sugar/hot water ratio.)

## DIRECTIONS

1. In a cocktail shaker, muddle the mint leaves and half the watermelon cubes.
2. Add the remaining watermelon to the cocktail shaker and muddle well.
3. Add the vodka, lime juice and simple syrup to the cocktail shaker.
4. Fill the shaker with Gourmet Cuber Ice and shake vigorously.
5. Strain into a glass filled Scotsman Gourmet Ice cubes.
6. Garnish with a watermelon wedge.
7. Take your time to enjoy. The Gourmet Cuber Ice is denser than refrigerator ice, so it melts slower to not dilute the punch of the watermelon mint.

**Scotsman®**  
The Ideal Ice®