



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

MELON FROSE



A cool refreshing drink!



04 HR 15 MINS



Serves 6



Featuring

[J&J Ramos Farms](#)
[Resendiz Farms](#)

INGREDIENTS

- 1 (750-ml) bottle rosé wine
- 1/2 cup granulated sugar
- 1/2 cup water
- 8 to 10 fresh mint leaves, plus more for garnish
- 1/4 cup freshly squeezed lemon juice
- 1 pound melon cubes (we used a mix of watermelon and Santa Claus melon)

METHOD

Pour the rosé into ice cube trays and freeze until solid, at least 6 hours or preferably overnight. Place the melon cubes on a baking sheet lined with parchment paper and arrange them so that the cubes are not touching each other. Freeze for at least 2 hours, then transfer the melon into a container or zip-top bag and keep frozen. Meanwhile, make the mint simple syrup.

Place the sugar and water in a small saucepan over medium heat, stirring constantly until dissolved. Add the mint and bring to a boil. Then remove from heat and let sit for 15 minutes. Strain the syrup into a small bowl, discard the mint leaves, and let the syrup cool.

Place the rosé ice cubes, frozen melon, mint simple syrup, and lemon juice in a blender and blend until combined and creamy. Pour into glasses and garnish each glass with a sprig of mint.