Watermelon Margarita

Cocktail

Preparation Time: 1 hour

Serves: 1

Difficulty: Medium

Recipe provided by David Sartoris (a.k.a. Little David), courtesy of The Royal Palms

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Ingredients:

* ¼ cup Morton Fine Himalayan Pink Salt
* 1 cup water
* 2 fl oz watermelon cold press
* ½ fl oz lime juice
* ½ fl oz simple syrup
* ¾ fl oz blanc vermouth
* 1 ½ fl oz Resposado tequila
* Morton Coarse Himalayan Pink Salt
* 1 Lime wedges
* Ice

Written Recipe:

*Pink Salt Saline*

* Bring one cup of water to a boil.
* Add Morton Fine Himalayan Pink Salt and stir until dissolved.
* Allow to cool and transfer to a dasher.

*Cocktail Glass*

* Rim glass with Morton Coarse Himalayan Pink Salt and set aside.

*Cocktail*

* In the small side of your shaker, add 6 drops of saline, simple syrup, lime juice, watermelon juice, blanc vermouth, and reposado tequila.
* Top with ice and close shaker.
* Hard shake for about ten seconds.
* Strain into glass and add ice to glass.
* Garnish with a lime wheel and an umbrella.