



WATERMELON COOLER

Dale DeGroff, New York, New York

Glass: COLLINS

Garnish: CUCUMBER RIBBON, LIME WHEEL

Bartending legend Dale DeGroff keeps it simple with his watermelon cooler, which is a supereasy combination of sauvignon blanc, St-Germain, watermelon juice, and a small dose of agave syrup. With an ABV that's below that of the average glass of wine, it's a prime candidate for daytime drinking.

3 ounces sauvignon blanc

2 ounces fresh watermelon juice

½ ounce elderflower liqueur (preferably St-Germain)

1 teaspoon agave syrup (recipe follows)

Pour all the ingredients into a collins glass filled with ice, then garnish with the cucumber ribbon and lime wheel.

TO MAKE THE AGAVE SYRUP: Put ½ cup agave nectar and ¼ cup hot water in a heatproof container and stir to combine. Let cool completely before storing in the refrigerator for up to 3 weeks.

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