



FROM OUR MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA BOOK

Permanent Vacation

MAKES 1 DRINK

1 $\frac{3}{4}$ oz. Mr. Pickles Pacific Northwest Gin

1 $\frac{1}{2}$ oz. watermelon mint puree (see below)

$\frac{3}{4}$ oz. fresh lime juice

$\frac{1}{2}$ oz. Aperol

$\frac{1}{2}$ oz. mint simple syrup (see below)

INSTRUCTIONS

Watermelon Mint Puree: In a blender, combine 1 cup seedless watermelon, cubed, with $\frac{1}{2}$ cup mint simple syrup. Blend until smooth.

Mint Simple Syrup: In a saucepan, combine 1 part sugar with 1 part water and $\frac{1}{2}$ part mint leaves. Put the saucepan on medium heat and stir until the sugar dissolves. Remove from heat and let steep for about 15 minutes. Strain into a lidded container and store in the refrigerator for up to 2 weeks.

Combine all ingredients in a cocktail shaker with ice. Shake well and strain into a Collins glass over fresh ice. Garnish with a mint sprig and let relaxation take hold.