



## RECIPE | MELONS

# MELON GINGER BEER MOCKTAIL



15 min

10 min  
PREP.

5 min  
COOKING



4



easy

## INGREDIENTS

### For the mocktail:

1 Pure Flavor® Alonna™ Canary Melon, cut into cubes

5 oz ginger beer

¼ cup mint leaves

2 tbsp lime juice

1 tsp fresh ginger, minced

1½ oz cinnamon syrup

Cinnamon sticks, for garnish

Ice, for serving

### For the cinnamon syrup:

4 large cinnamon sticks

1 cup sugar

1 cup water



## DIRECTIONS

- 1 For the cinnamon syrup, combine all ingredients in a small saucepan. Cook over medium-high heat, stirring occasionally until the sugar has dissolved, about 5 minutes.
- 2 Remove from heat and allow the cinnamon sticks to steep in the sugar water for 30 minutes. Remove and discard the cinnamon sticks.
- 3 Blend the melon, lime juice, ginger, and cinnamon syrup until smooth.
- 4 Fill each glass halfway with ice and pour the melon mixture into each glass. Divide the mint among the glasses and top with ginger beer.
- 5 Garnish with cinnamon sticks.