

Texas Pete® Watermelon Smash

Description: Texas Pete® Dust Watermelon Popping Candy, Texas Pete® Spicy Watermelon Juice, lemon, mint, and gin (or choice of spirit).

Yield: 10 Cocktails

Serving Size: 1 Cocktail

Prep Time: 20 Minutes

Ingredients

2 Tablespoons Texas Pete® Hotter Hot Sauce
1 Tablespoon Texas Pete® Original Hot Sauce
1 Tablespoon CHA! by Texas Pete® Sriracha Sauce
8 fl. oz. lemon juice, plus more if needed
18 fl. oz. gin
48 fl. oz. watermelon juice
3 Tablespoons Texas Pete® Dust
¼ cup encapsulated popping candy, watermelon flavor
¼ cup honey
ice, as needed (approximately 3-5 lbs.)
40 fl. oz. soda water or seltzer, as needed
10 ea. sprigs mint

Directions

1. In a large pitcher or container, stir together all three Texas Pete® sauces, lemon juice, gin, and watermelon juice until fully combined. This is your prebatch cocktail mix.
2. In a small bowl, combine Texas Pete® Dust with watermelon popping candy to create a spicy-sweet rimmer for the glasses.
3. Select 10 individual glasses of approximately 1 pint in capacity. Use a pastry brush or a small sponge to apply a thin layer of honey on a portion each rim. Then, dip or roll the honeyed rim in the popping candy and Texas Pete® Dust mixture to coat.
4. Fill each glass with cracked or cubed ice, according to preference.
5. Pour 7 fluid ounces of the prebatched cocktail mix into each glass.
6. Add soda water or seltzer to fill up the glass and gently stir to combine.
7. Garnish the drinks with sprigs of mint before serving.

Chef's Notes

1. For a non-alcoholic version, substitute gin with juice or a splash of non-alcoholic spirit if desired.
2. Ensure the popping candy is of the encapsulated variety to prevent it from popping prematurely when it encounters the wet rim.
3. All lemons vary in acidity, feel free to add additional lemon juice, or to serve with a wedge of citrus if you prefer a more sour drink.



4. To serve this drink in a rocks or Collins type glass, decrease the serving size or prechill and serve the cocktail without ice.