**In-Sandiary**

**About This Recipe**

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| Yield: | makes 1 cocktail |
| Active time: | 8 minutes |
| Total time: | 8 minutes |
| Special equipment: | cocktail shaker and strainer |

**Ingredients**

* **For rimming the glass:**
* 1 ounce fresh lime juice
* 1 teaspoon kosher salt
* 1 teaspoon sugar
* 1 teaspoon ancho chili powder
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* **For the cocktail:**
* 1 cup cubed ripe watermelon, seeds removed
* 2 ounces blanco tequila
* 1/2 ounce fresh lime juice
* 1/4 ounce simple syrup
* ice

**Procedures**

**1** Place 1 ounce lime juice in a saucer. Mix kosher salt, sugar, and ancho chili powder. Place in second saucer. Dip serving glass into lime juice, rotating so outer edge of the glass becomes moist. Repeat in the second saucer with the chile salt mixture.

**2** Juice watermelon or muddle well in a cocktail shaker to yield 2 ounces watermelon juice. Strain and discard solids.

**3** Add 2 ounces watermelon juice, tequila, 1/2 ounce lime juice, and simple syrup to a cocktail shaker and fill with ice. Shake well. Fill rimmed serving glass with ice and strain drink into the glass. Serve immediately.