

## THE CARMEN MIRANDA

*This cocktail is a labor of love celebrating the flavors and colors of summer in the Pacific Northwest. The quantities listed below yield one cocktail, but you'll want to share, so don't be shy...go get yourself an entire Hermiston seedless watermelon—or two! And don't hesitate to pick up at least a pint of those lovely little pineapple tomatillos from Sungold Farms in Verboort, now appearing each Saturday at the Portland Farmer's Market in the Park Blocks. The extras will make an irresistible salsa.*

### Ingredients:

¾ oz	Hot Monkey Pepper-Flavored Vodka
3 oz	Fresh watermelon juice
3 oz	Pineapple juice
¼ t	Pineapple tomatillo puree
1 Splash	Orange juice
1 Splash	Freshly-squeezed lime juice

### Directions:

1. Remove papery husks and stems from a pint of pineapple tomatillos. Place in blender or food processor and puree until smooth.
2. Strain pineapple tomatillo puree through fine sieve, or over two layers of cheesecloth.
3. Cut watermelon into chunks and work through a fine sieve – this is a messy job, but well worth the effort. If time is a factor, send the chunks through a blender and move on.
4. Fill an 8 oz. highball ¾ of the way with ice.
5. Pour Hot Monkey Pepper-Flavored Vodka over ice.
6. Mix equal parts watermelon juice and pineapple juice in a separate container to taste. Depending upon the watermelon you use, you might wish add a little more or a little less to the mix. The key is to find the color and flavor that suit you perfectly.
7. Add juice mixture to the highball, top with the pineapple tomatillo puree, and stir well.
8. Add the slightest splashes of orange and lime juice to taste.
9. Garnish cocktail with a pineapple tomatillo skewered onto a toothpick and topped with a thin wheel of lime. You could also add a cube of watermelon if you are so inclined and prefer an extra degree of 'razmatazz'.

