

Fun Cooking

Pour a **real fruit cocktail**. Then, get creative with your blender or try some tasty new recipes for the grill.

WATERMELON SOURS

Puree 4 cups **watermelon chunks**; strain. Stir in 4 ounces **Alizé Red Passion** or other fruit-flavored liqueur, 8 ounces **gin** and 2 cups **sour mix**; chill. Add **sparkling rosé** before serving.

Garnish with **lime**.
Makes 10 to 12 drinks.

Pack a Punch

It's time to retire that old watermelon basket trick. Turn your melon into a **cocktail keg**, instead. Cut a lid from the top and scoop out the fruit. Drill a small hole near the bottom, then use a knife to widen the hole until it's slightly smaller than a keg shank (\$30 for kit; kegworks.com). Attach the shank, then fill the melon with this cocktail, adapted from the new book *The Bubbly Bar* (\$17; Clarkson Potter). The drink is pulp-free, so it won't clog the spout.