

# MUSEUM OF FINE ARTS ST. PETE

## Ouzo-Peponi Martini

For our November Virtual Cocktails & Collection, the signature cocktail is the Ouzo-Peponi Martini. Make the drink a couple of hours ahead of time to enjoy during the event.

### Ingredients:

1-1/2 ounces Ouzo  
1/2 ounce Midori or Melon Liquor  
2 ounces Fresh Melon Puree  
1/2 ounce Fresh Lemon Juice

### Instructions:

- 1) Shake ingredients with some ice and pour into a chilled martini glass.
- 2) Garnish with a melon ball. Enjoy!

Or enjoy a mocktail version.

## Melon Cooler Mocktail

### Ingredients:

1/2 small cantaloupe, seeded and cut into 1-inch cubes  
1/4 cup water  
1/2 teaspoon fresh lime juice  
1/2 teaspoon sugar  
2 cups chilled club soda or seltzer  
Garnish: lime wedges, honeydew melon slices

**Instructions:**

- 1) Purée cantaloupe in batches with water in a blender. Transfer to a colander lined with a kitchen towel or fine cheesecloth set over a deep bowl and let drain 1 hour. Gather ends of towel and very gently squeeze any remaining juice from melon, then discard solids.
- 2) Stir in lime juice, sugar, and a dash of salt and chill for 1 hour.
- 3) Add melon mixture to a highball glass filled with ice and top off with club soda. Cheers!