

# Cantaloupe Tonight

This month's recipe isn't more complicated than previous ones, but it does require more steps. Don't be intimidated, I'm here for you! My goal was to make something super summery and refreshing so I made a simple cantaloupe lassi, which I paired with white rum and velvet falernum. The name of my cocktail is Cantaloupe Tonight: a nod to dad jokes and all the dads out there telling them. Happy Father's Day!

For this recipe you will need:

- Plain Greek yogurt
- Ground cinnamon
- 2 - 3 cinnamon sticks
- 1 large cantaloupe
- ½ Cup sugar
- ½ Cup water
- A blender

## Cantaloupe Tonight Lassi

1 ½ oz white rum

½ oz velvet falernum

Top with the cantaloupe lassi (recipe below)

Stir lightly to mix the alcohol and lassi

Garnish with a sprinkle of cinnamon

Cheers to summer and dad jokes!

## Cantaloupe Lassi:

¼ Chopped and peeled large cantaloupe (half if the cantaloupe is small)

½ Cup Greek yogurt

1 oz cinnamon simple syrup (recipe below)

Add all ingredients to a blender and blend until smooth and creamy

Note: You can keep this a nonalcoholic drink and consume as is!

## Cinnamon Simple Syrup:

½ cup water

½ cup sugar

2 - 3 cinnamon sticks

Combine ingredients in a small saucepan over low heat, stir until sugar is dissolved, turn off heat

Allow the sticks to steep in the syrup (like tea) until it cools, then remove the sticks

Store in the refrigerator (this is a great syrup to have on hand for all you Tiki lovers!)