

# A SUGAR SHAKE Recipe

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## 'Ōkolehao Watermelon Punch

*Consider this recipe a “base unit” and multiply to fit the size watermelon you have. Or, skip the watermelon and make it in a large pitcher or normal punch bowl. I used a smallish, 18-pound watermelon and the punch filled it about  $\frac{3}{4}$  full.*

Start the punch process the night before so the mixture has time to mellow and the watermelon “ice” has time to freeze.

- 1 smallish watermelon (or buy the pre-cut chunks from the supermarket)
- 1 750ml bottle prosecco, chilled
- $\frac{3}{4}$  cup 'ōkolehao (“Hawaiian moonshine”)
- $\frac{3}{4}$  cup maraschino liqueur
- $\frac{3}{4}$  cup Belvoir Raspberry & Rose cordial
- $1\frac{1}{2}$  cups watermelon juice, strained (made from the above watermelon)

Reserve a good amount of watermelon to freeze and use as “ice cubes” so your punch doesn’t dilute. (Eat them after the punch is gone for a nice boozy snack.) I cut mine with a cookie cutter to make cute shapes. Cubes are totally fine for the less crazily-ambitious.

Purée watermelon and strain using a fine-mesh strainer lined with a coffee filter. You need  $1\frac{1}{2}$  cups of strained juice per “base unit” of punch. (You can save the purée solids to put into smoothies, if you’re into that sort of thing.)

Combine 'ōkolehao, maraschino liqueur, raspberry-rose cordial and watermelon juice in a container. Mix and refrigerate overnight, or at least a few hours.

To serve, put the frozen watermelon “ice” into the watermelon punch bowl. Add the punch mixture and then the prosecco. Stir with a wooden spoon and serve.

### **Watermelon punch bowl tips:**

If you’re going to be a nut like me and carve the watermelon, it’s your choice if you want to do it while the watermelon’s whole, or after you’ve hollowed it out. I did it while hollowed out, but I really can’t say which would be easier. To make the flower designs on mine, I used a rubber mallet and a metal cookie cutter and gave the cookie cutter a few thwacks to imprint the pattern lightly on the melon skin. Then I used linoleum cutters and pumpkin carving tools to etch the flowers in.

If you’re using the watermelon as a punch bowl, be sure you get one that will stand up on its end without toppling over. You may need to carefully flatten the end, but watermelons are slippery and the skin’s pretty tough, so BE CAREFUL.