

Mom's Colorado Mountain Cooler

<http://userealbutter.com/2015/07/29/sparkling-lemon-sorbet-melon-ball-cooler-recipe/>

from my mother-in-law

1 quart [lemon sorbet](#)
rose water (optional)
1/2 cantaloupe
1/2 honeydew melon
1 cup fresh mint
gin (optional)
2 liters soda water

If making your own lemon sorbet, start the day before or at least 8 hours before serving. If you want a bit of rose flavor, add rosewater to taste in your lemon sorbet before churning. If the lemon sorbet is already made or purchased, add rosewater to taste to your glass (start with a drop or two). Scoop the seeds out of the melon cavities and cut the flesh into balls or cubes. Set on a lined baking sheet in a single layer. Freeze for an hour.

When you are ready to serve the drinks, place a few mint leaves in a highball glass. Muddle the leaves. Add a drop or two of rose water if desired. Drop a couple of frozen melon pieces into the glass. Put one or two scoops of lemon sorbet in the glass. Pour in a shot or two of gin if using. Top the glass off with soda water. Serve with a straw or an iced tea spoon. Makes 4-6.