



## CUCUMBER MINT COCKTAIL

*Makes 2*

### INGREDIENTS:

- 1 large cucumber
- 1 lime, juiced
- 2 sprigs of mint (about 10 leaves)
- 2 tbsp granulated sugar
- 2 oz. (4 tbsp) Vodka/Gin
- 1 oz. (2 tbsp) Orange Liqueur (such as Cointreau)
- 1 oz. (2 tbsp) Elderflower Liqueur (such as St. Germain)



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

### DIRECTIONS:

1. Peel the cucumber and coarsely chop it. Pure in a food processor or a hand blender until smooth. Strain through a fine sieve, pressing the juice/solids with a spoon to extract all the liquid.
2. Place lime juice, sugar and mint leaves in a glass and muddle until sugar is dissolved. Pour into a cocktail shaker (or a jar), add 2-3 ice cubes and the remaining ingredients and shake vigorously for a few seconds.
3. Fill 2 short glasses with ice. Pour the cocktail through the shaker strainer to remove the mint leaves.

Sip and enjoy!