

Cucumber Spritzer

<http://userealbutter.com/2012/08/14/cucumber-spritzer-recipe/>

fresh mint leaves
wedge of lime
1-2 oz cucumber simple syrup
seltzer water
gin (optional)

Drop 6-10 mint leaves into a highball glass and muddle them with a chopstick. Fill the glass with ice. Squeeze a wedge of lime into the glass. Pour 1-2 ounces of cucumber simple syrup over the ice (to taste). Add gin to taste (optional). Top the glass off with seltzer water. Stir and serve.

cucumber simple syrup

1 cup sugar
1 cup water
1 cup shredded cucumber, packed (2 Persian cucumbers or 2/3 of an English cucumber)

Combine the sugar and water in a small saucepan and stir over high heat until the sugar dissolves. Bring to a boil for one minute then remove from heat. Add the shredded cucumber to the hot simple syrup and stir together. Cover the pot and let infuse for 30 minutes. When the cucumber syrup is ready, strain it through a fine mesh sieve. Reserve the liquid, discard the solids. Makes 2 cups.