

## Elder Fruit Salad Cocktail

<http://userealbutter.com/2013/09/25/elder-fruit-salad-cocktail-recipe/>

2 oz. gin (we really like CapRock organic gin made in Colorado)  
1 oz. Saint Germain  
1 oz. cucumber simple syrup (recipe below)  
1 tbsp lemon juice  
1 tbsp lime juice  
3 dashes grapefruit bitters  
ice  
seltzer water

### **cucumber simple syrup**

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

**Make the cucumber simple syrup:** 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.

**Make the cocktail:** In a highball glass, combine the gin, Saint Germain, cucumber simple syrup, lemon and lime juices, and grapefruit bitters. Fill the glass with ice and top off with seltzer water. Stir. Makes one highball cocktail.