

THE CUKE

Source: Amanda Hesser NY Times Cookbook

Prepared by: Brad Patton, August 2016

Makes 6 drinks

6 limes, scrubbed

1 cup packed mint leaves, plus 6 sprigs for garnish

3 unwaxed cucumbers

½ cup sugar

16 ounces vodka or gin, preferably Hendrick's gin

Sparkling water

Thinly slice 3 of the limes and place in a pitcher. Juice the rest and add the juice to the pitcher. Add the mint leaves.

Slice 2 of the cucumbers and add to the pitcher, then add the sugar and muddle the ingredients (crush with a muddler or the back of a spoon). Add the vodka. Place in the refrigerator to steep for at least 30 minutes.

Peel the remaining cucumber and cut lengthwise into 6 spears.

Fill 6 highball or other large glasses with ice. Strain the vodka mixture into the glasses. Top each glass with a splash of sparkling water, garnish with a sprig of mint and a cucumber spear and serve.

