

## MINT, CUCUMBER, AND VODKA COCKTAIL

MAKES 4 DRINKS

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*1 ½ English cucumbers, divided*

*1 ½ cup mint leaves*

*5 Tablespoons freshly squeezed lime juice (from about 4 limes)*

*¾ cup vodka*

*3 Tablespoons Cointreau*

*¾ cup apple juice*

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1. Slice the half cucumber into rounds and reserve for garnish.
2. If you have a juicer, juice the whole cucumber, unpeeled. If you don't have a juicer, quarter the cucumbers lengthwise, scrape out the seeds with a spoon and discard the seeds. Coarsely chop the cucumber and puree in a food processor until smooth. Strain through a fine sieve, pressing on solids to extract as much liquid as possible. You should end up with approximately 1 cup plus 2 Tablespoons of cucumber juice. If you end up with more than that, reserve for another use or add to the cocktail, if desired.
3. Place mint and lime juice in a pitcher and press on the mint leaves with a wooden spoon or muddler to extract the flavor from the mint leaves.\* Add the 1 cup + 2 Tablespoons cucumber juice, lime juice, vodka, Cointreau, and apple juice and stir to combine.
4. Pour into 4 short glasses filled with ice. Garnish the glasses with cucumber slices and/or mint leaves.

\*This can also be made with a cocktail shaker, if desired. Place ice cubes, mint and lime juice in a shaker and shake. Add remaining ingredients and shake. Strain into four glasses filled with ice. Garnish with cucumber and mint leaves.