

Cucumber Mint Sparkler

INGREDIENTS

- Sparkling water
- ½ cucumber, thinly sliced
- 1 tablespoon simple syrup
- Lime juice
- Ice
- Mint leaves



MINT SIMPLE SYRUP

- ½ cup granulated sugar
- ½ cup water
- ½ cup fresh mint leaves

RECIPE

Make the simple syrup by boiling sugar, water, and mint leaves in a small saucepan. Simmer for 1–2 minutes until the sugar dissolves, then remove from heat and let it cool. Mash together cucumber slices in a glass. Add lime juice and simple syrup. Fill cup with ice and top with sparkling water. Garnish with mint.



Frozen Strawberry Daiquiri



INGREDIENTS

- 4 ounces frozen strawberries
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup lemon juice
- $\frac{1}{8}$ cup lime juice
- Lemon slices
- $\frac{1}{4}$ cup sparkling water
- Ice

RECIPE

Blend frozen strawberries, sugar, lemon juice and lime until smooth. Add sparkling water and mix. Serve in a chilled glass with a lemon slice on the rim.



Blueberry Basil Cooler



INGREDIENTS

- 4-5 fresh blueberries
- Fresh basil leaves
- $\frac{3}{4}$ cup lemon juice
- Basil simple syrup
- $\frac{1}{4}$ cup soda water
- 2 oz gin or 2 oz grapefruit juice
- $\frac{1}{4}$ cup club soda

BLUEBERRY BASIL SIMPLE SYRUP

- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup frozen or fresh blueberries
- $\frac{1}{2}$ cup water
- 8 large basil leaves

RECIPE

Combine sugar, water, and blueberries in a saucepan over medium heat, stirring until the sugar dissolves and the berries break down. Lower the heat, add basil, and simmer for 10-15 minutes. Double strain, pressing the berries to extract all the juice. Mash blueberries and basil in a shaker. Add lemon juice and gin or club soda and shake with ice. Strain into a glass and top with club soda.

