

# CUCUMBER MINT MOJITO



## TOOLS

Cocktail Shaker, Measurement Tools, Knife & Cutting Board, Rocks Glass, Julep Strainer (optional), Citrus Juicer (optional)

## INGREDIENTS

- 1.5oz Rum
- 0.75oz Lime Juice
- 0.75oz Cucumber Mint Syrup
- 2oz Soda Water
- Garnish: Dehydrated Lime Wheel
- 2 Cups Ice

## INSTRUCTIONS

1. Measure and add rum, lime juice, and syrup to your shaker.
2. Add ice and shake vigorously for 15 seconds.
3. Strain cocktail into a glass with fresh ice.
4. Top with soda water.
5. Garnish cocktail with dehydrated lime wheel.

## VARIATION

# CUCUMBER MINT FIZZ

## INGREDIENTS

- 1.5oz Rum
- 0.75oz Lime Juice
- 0.75oz Cucumber Mint Syrup
- 1 Egg White
- 2 Cups Ice

## INSTRUCTIONS

1. Measure and add rum, lime juice, syrup, and egg white to shaker.
2. Dry shake without ice for 15 seconds.
3. Fill shaker with ice, and shake again for 10 seconds.
4. Strain cocktail into a glass with fresh ice.

### MOCKTAIL VARIATION

1OZ STILL WATER  
0.75OZ LIME JUICE  
0.75OZ CUCUMBER MINT SYRUP  
2OZ SODA WATER  
GARNISH: DEHYDRATED LIME WHEEL

### MOCKTAIL VARIATION

1OZ STILL WATER  
0.75OZ LIME JUICE  
0.75OZ CUCUMBER MINT SYRUP  
1 EGG WHITE