



# CUCUMBER VODKA

The nose of our Cucumber Vodka is a unique blend of cucumber aromas with hints of citrus, honey dew and botanical notes. Perfect on its own over ice, or mixed with a variety of your favorite ingredients such as the cocktails below.



## COCKTAIL RECIPES

### CRANBERRY COSMO

#### Ingredients

- 1 ¾ Parts Cucumber Vodka
- ½ Parts Triple Orange Liqueur
- ¼ Parts Fresh Lime Juice
- ½ Parts Simple Syrup
- 1 Part Cranberry Juice

#### How to Make

Combine ingredients in 3 piece shaker and shake vigorously to chill. Strain into chilled cocktail glass. Garnish with lime wheel.

### CUCUMBER MOSCOW MULE

#### Ingredients

- 1/2 ounce fresh lime juice
- 2 ounces Cucumber Vodka
- 4 to 6 ounces ginger beer
- Cucumber and lime for garnish

#### Directions

1. Squeeze lime juice into a Collins glass or moscow mule mug
2. Add a handful of ice cubes and 2 ounces of vodka, then fill with ginger beer.
3. Garnish with lime and cucumber slices.

### WATERMELON, LIME & CUCUMBER COCKTAIL

#### Ingredients

- 4 oz Cucumber Vodka
- 4 (1-inch) cubes of seedless watermelon or a cup of watermelon juice
- 2 limes, diced
- 2 oz simple syrup

#### To Garnish:

- Lime Rim (equal amounts salt & sugar combined with fresh grated lime)
- Watermelon & Cucumber slices
- Small mint sprigs

#### Instructions

1. Combine vodka, watermelon and lime in a cocktail shaker. Muddle all ingredients well. Add simple syrup, fill with ice, cover and shake until ice cold.
2. Rim the glasses with a cut lime and dip in the lime rim mixture.
3. Fill the glasses with ice and pour the ingredients from the shaker into the glasses.
4. Garnish with a watermelon slice, a cucumber slice and a mint sprig.