

CHEF ABBY J'S

## *Mint and Cucumber Lemonade*

SERVES: 8



1 cup fresh lemon juice  
1¼ cup sugar  
1 cucumber, sliced, plus more for garnish  
1 lemon, sliced for garnish  
10 mint leaves, plus more for garnish  
2 cups blanco tequila  
4 cups water  
ice

1. Add the lemon juice, cucumber, and mint into a pitcher; stir to combine. Put this in the refrigerator and let it steep for at least 2 hours.
2. In another pitcher, add 4 cups of water, tequila, and sugar; stir until dissolved.
3. Using a sieve to catch the cucumber and mint, pour the refrigerated lemon juice and cucumber mixture into the water and tequila mixture.
4. Add fresh cucumber and lemon slices into the pitcher, pour over ice, and serve immediately.

**Chef Note:**

1. You could also make this recipe with vodka or gin, or even eliminate the alcohol for a delicious mocktail