

## *Idiot's Kitchen Recipe – Cucumber Basil Elixir*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Southern Living



### Ingredients:

¼ cup sugar  
¼ cup water, heated in microwave  
5-6 basil leaves  
3 thin slices of cucumber  
½ lime, cut into quarters and squeezed  
3 ounces gin  
Club soda  
Ice

Special Tools: Cocktail Shaker, Muddling Stick or Wooden Spoon

Heat ¼ cup water in a microwave until hot. Stir in ¼ cup sugar until dissolved and clear. Set aside to cool.

Place 5-6 basil leaves and 3 slices of cucumber in a cocktail shaker. Squeeze in ½ of a lime. (I like to cut the lime half into smaller sections for easier muddling.)

Using a muddling tool or the handle of a wooden spoon, crush the basil, cucumber, and lime together. Fill the shaker 1/3 full with ice. Add 3 ounces of gin and 1 Tablespoon of the simple syrup. Feel free to add more syrup to taste for a sweeter drink.

Put the strainer and lid on the shaker and with a firm hold on the top, shake the cocktail to chill and combine.

Strain into a glass filled with ice. Top with club soda – 1-3 ounces depending on how strong you want your drink. Garnish with a cucumber slice and sprig of basil.

Proportions listed for one cocktail. Fortunately you have ingredients for more than one.

Sip. Smile. Repeat.