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Sweet & Savory Cucumber Martinis

Vodka, Gin & Alcohol Free

To make cucumber juice:

1. Use English, or smaller cucumbers like Persian or Japanese. Remove skins if they are waxed.
2. Slice cucumbers in half and scoop out the seeds with a spoon.
3. Chop the cucumbers very finely; this is better done with the food processor. To extract the most juice grate first and then process using the chopping blade.
4. Gather the cucumber in a double layer of cheesecloth or use a fine mesh colander and push down with a ladle or a wooden spoon.
5. Squeeze until dry to the touch (the pulp can be saved to make tzatziki).
6. 2-3 small cucumbers usually yield about 4 oz of cucumber juice.

To make simple syrup:

1. Dissolve equal amounts of sugar in hot water.
2. Allow cooling before using.
3. Agave syrup can be used instead of sugar, as it is high in fructose, which is a better choice than straight glucose or sucrose.

Sweet Vodka Martini

1	oz	Cucumber juice
1	oz	Simple syrup
2	oz	Good quality Vodka
1/2	tsp	Freshly squeezed lemon juice

Method

1. Combine all ingredients with ice in a cocktail shaker, strain, and serve in a martini glass.
2. You may garnish with cucumber ribbons made with a vegetable peeler. Also feel free to rim the glass with sugar.

Savory Cucumber Gin Martini

2	oz	Cucumber juice
2	oz	Good quality Gin (Hendrix is recommended as it is infused with cucumber and rose petals)

Method

1. Combine all ingredients with ice in a cocktail shaker, strain, and serve in a martini glass.
2. You may garnish with cucumber ribbons or coins cut from the smaller cucumbers.