

Cucumber Mint Cooler

LIGHT. REFRESHING. SOUTHERN SIMPLE.

Cool, crisp, and oh-so-refreshing, this Cucumber Mint Cooler is like a breath of fresh air on a warm day. With cool cucumber, fresh mint, a splash of lime, and a touch of sweetness, it's a simple drink that feels special-whether you're on the front porch, at a backyard gathering, or just treating yourself to a quiet moment.

INGREDIENTS

- 1 large cucumber (about 1 1/2 cups, sliced)
- 1/2 cup fresh mint leaves (plus extra for garnish)
- 1/4 cup fresh lime juice (about 3-4 limes)
- 1/4 cup honey (or to taste)
- 4 cups cold water (still or sparkling)
- Ice
- Cucumber slices, lime slices, and fresh mint leaves (for garnish)

DIRECTIONS

Step 1: In a blender, combine cucumber slices, mint leaves, lime juice, 1 cup of cold water, and honey. Blend until smooth.

Step 2: Strain the mixture through a fine mesh sieve to remove solids (optional, but gives a smoother drink).

Step 3: In a large pitcher, combine the strained mixture with the remaining 3 cups of cold water. Stir well.

Step 4: Chill for at least 30 minutes to let the flavors meld.

Step 5: Serve over ice and garnish with cucumber slices, lime slices, and fresh mint leaves.

Mabel's Tip: For a little extra sparkle, use sparkling water instead of still water. You can also add a few fresh basil leaves for a unique twist!

Non-alcoholic. Contains: none of the top 9 allergens in the base recipe. Always check your specific brands.