



HUB SUMMER COOLER

Serving size: 1 drink

INGREDIENTS

- 1 oz. Nikka Coffey Gin
- 1 ½ oz. fresh cucumber juice
- ¾ oz. fresh squeezed lime juice
- 1 ½ oz. LaCroix Cúrate Múre Pepino (*Blackberry Cucumber*) sparkling water
- 1 oz. ginger beer
- ½ oz. mint syrup*
- Bouquet of fresh mint, for garnish



METHOD

1. In a cocktail shaking tin, add the gin, cucumber and lime juices, and mint syrup. Add ice and shake about 5–10 seconds.
2. Add the LaCroix sparkling water and ginger beer. Strain the cocktail over crushed ice into a Collins glass (or carefully strain into an empty LaCroix can) and garnish with mint.
3. Strain over crushed ice and garnish with fresh mint bouquet.

*MINT SYRUP INGREDIENTS

- 1 cup cold water
- 1 cup granulated sugar
- 25 sprigs (about 1/3 bunch) fresh mint

METHOD

1. In a small saucepan over high heat, bring the water and sugar to a boil. Reduce heat and simmer, stirring occasionally, until sugar is dissolved, about 10 minutes. Remove from heat.
2. Add mint to simple syrup; let steep for 30–45 minutes.
3. Strain the mint syrup through a fine mesh strainer; chill. Refrigerate syrup for up to 2 weeks.