

FEVER-TREE

MIX with  the BEST



Cucumber and Mint G&T

Mint & Cucumber are a match made in heaven. The herby sweetness of the mint marries perfectly with the mild, refreshing cucumber. With Sipsmith Dry Gin, boasting botanicals of Seville orange peel and Spanish lemon zest, poured over, this fresh take on a classic G&T is as cool as.... a cucumber.

DIFFICULTY: 2

INGREDIENTS

SERVES 1

Fever-Tree Cucumber Tonic Water	3 parts
Gin	1 parts
Cucumber Ribbons	2
Mint Sprigs	1

METHOD

Here are three simple steps to mix up a fresh twist on the classic G&T:

Step One: Fill your glass to the top with large ice cubes—the more ice, the cooler and crisper your drink stays.

Step Two: Pour in one part gin, then top with three parts Fever-Tree Sparkling Cucumber.

Step Three: Garnish with cucumber ribbons and a sprig of fresh mint for a bright, garden-fresh finish.