

FEVER-TREE

MIX with  the BEST



Cucumber and Mint G&T

SPARKLING CUCUMBER

Mint & Cucumber are a match made in heaven. The herby sweetness of the mint marries perfectly with the mild, refreshing cucumber. This fresh take on a classic G&T is as cool as.... a cucumber.

DIFFICULTY: 2

GLASSWARE: COPA



INGREDIENTS

SERVES 1

Fever-Tree Cucumber Tonic Water	6 oz
Premium Gin	2 oz
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.