FEVER-TREE

MIX with the BEST



Gin Cucumber Pitcher

SPARKLING CUCUMBER

For a crisp, subtly sweet picnic pitcher, there are few better options than this classic cooler. Melon and cucumber are key summer flavors, and they blend beautifully with gin, lemon and Fever-Tree Cucumber Tonic Water. With a wedge of bright pink watermelon to garnish, this becomes a first-class thirst-quencher.

DIFFICULTY: 2

GLASSWARE: PITCHER

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Cucumber	28 oz
Premium Gin	7 oz
Sugar Syrup	5 tsp
Lemons	2
Watermelon	1
Ice Cubes	Lots

METHOD

Step One: Fill a pitcher three-quarters full with ice cubes.

Step Two: Pour over the gin.

Step Three: Squeeze over the lemon halves and drop them into the pitcher.

Step Four: Add watermelon slices and sugar syrup.

Step Five: Top off with tonic water

Step Six: To serve, pour into highball glasses and garnish each one with a wedge of the remaining watermelon.