



MINUS 8 CUCUMBER BLUEBERRY COCKTAIL



MINUS8 VINEGAR

Icewine vinegar named for the temperature at which the grapes are harvested and pressed. Barrel aged for years in a French oak Solera system started in 1997.



Ingredients:

- 1 cup lemon-lime sparkling water
- 7-8 blueberries
- 1 tsp honey/liquid stevia
- ¼ cup peeled and chopped cucumber
- 2 tbsp Minus 8 Vinegar
- 1.5 oz gin
- Ice
- Cucumber ribbons & blueberries to garnish

Method:

- In a small blender, blend together the blueberries, honey/liquid stevia, Minus 8 Vinegar and chopped cucumber until a purée forms.
- Strain by pressing the pulp in a mesh strainer and catching the juice into a small bowl.
- Add half the cucumber and blueberry 'juice' to a cocktail shaker. Reserve the rest and divide it between two serving glasses.
- Add the gin, ice, and lemon-lime sparkling soda to the cocktail shaker, and shake.
- Pour equal amounts into the glasses. Top off with ice and garnish with cucumber ribbons and blueberries.