

CUCUMBER MELON SOUR

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Makes 1 cocktail

INGREDIENTS

2 shots melon juice*

1 shot cucumber-infused vodka**

1/2 shot simple syrup

3/4 shot fresh lime juice

Salt and aleppo pepper for rim

Shaved cucumber ribbon for
garnish

What better way to savor the end of warm weather produce than with a refreshing cocktail? The next few weeks mark the end of melon season, and we know that many farmers have a glut of cucumbers...for now. So when you're at market this weekend be sure to grab your favorite melon, some cukes, and get (cocktail) shaking!

METHOD

Combine salt and aleppo pepper in a small plate with a lip. Dampen the rim of a cocktail glass with a cut lime and put glass upside down into the salt and aleppo pepper plate. Swirl around until you have a nice salt rim on the glass. Put a large ice cube in the glass.

In a shaker or mason jar, combine melon juice, vodka, simple syrup, and lime juice with several ice cubes. Shake vigorously. Strain into cocktail glass, garnish with a ribbon of cucumber, and enjoy.

*To make melon juice: remove rind and cube melon of choice. Put in a blender or food processor and run until completely smooth. Strain through a cheesecloth or fine meshed sieve. Keep refrigerated in an airtight container.

**To make cucumber-infused vodka: use a vegetable peeler to shave long, thin ribbons of a Persian or English cucumber. Place about half a cucumber in a jar with 1/4 cup vodka and let sit for at least 15 minutes or up to several days in the refrigerator.