

Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

Cucumber Smash

MAKES 1 DRINK

1 one-inch-thick cucumber slice, peeled and quartered, plus 2 thin cucumber wheels, for garnish

½ oz. fresh lime juice

1 ¾ oz. gin, such as Hendrick's® Gin

¾ oz. elderflower liqueur

½ oz. simple syrup (see below)

1 oz. soda water

INSTRUCTIONS

1. Simple Syrup: In a saucepan, combine 1 part sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks.
2. In a rocks glass, muddle the thick cucumber slice and the lime juice. Add the gin, liqueur, simple syrup, and ice. Stir to combine. Top up with the soda water. Garnish with the cucumber wheels.