

# JALAPEÑO CUCUMBER LIMEADE

SERVES 2      Jason Wills, Grandfather Golf and Country Club

## INGREDIENTS

4 oz tequila

6 cucumber slices

4 jalapeño slices

2½ oz simple syrup

2½ oz fresh lime juice

Cucumber slices to garnish

Pour all ingredients into cocktail shaker. Muddle cucumber and jalapeño slices.

Add ice and shake. Double-strain into collins glasses with Hawthorne strainer and fine mesh strainer.

Garnish with cucumber slices.

## DEEDEE'S NOTES:

- To double-strain, hold Hawthorne strainer over cocktail shaker and pour cocktail through mesh strainer into glass.



*Oh my . . . Elizabeth and Carolyn introduced me to this drink, and it quickly became a summer favorite. Beware . . . it has a kick! If you're not a tequila fan, this cocktail is also great with vodka.*