

**BEHIND
THE BAR**
*with
Cara Devine*

The Eastside

The even fresher relation of the Southside.

This cocktail mixes up gin and lime with cucumber and mint- if that doesn't say summer garden party I don't know what does!

Specs:

60ml (2oz) gin
30ml (1oz) fresh lime juice
15ml (1/2oz) sugar syrup
5 mint leaves
Cucumber strip
Cucumber roll to garnish
Good quality ice

Equipment:

A coupe
A jigger
Shaker tins
A hawthorn strainer
A fine strainer
A vegetable peeler

Method:

Use your vegetable peeler to peel two long strips off your cucumber. Roll one up and skewer it for your garnish, the other goes in your shaker.

Into your shaker small tin add all the other ingredients.

Fill shaker tin full with ice. Combine tins and shake until the tins become frosted.

Open tins, double strain (it is important to use a fine strainer here to catch all the bits of mint and cucumber) into the chilled coupe. Garnish with the mint sprig, and enjoy!

Suggested ingredients:

A gin with hints of cucumber (we used Martin Millers, or Hendricks is the other obvious choice) will work best here. Usually we suggest juniper and citrus forward gins for cocktails so they don't get lost, but something light and floral adds to the summery feel here.

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