

YUZU CUCUMBER REFRESHER

Cucumber and tangy yuzu juices with an earthy and sweet cilantro agave served over ice, topped off with sparkling water and a lemon wheel. Fresh in every sense of the word.

Servings: 1 Prep Time: 10 minutes

Ingredients

CILANTRO AGAVE:

- 1 cup chopped cilantro
- 1 cup Organic Agave In The Raw® sweetener

COCKTAIL:

- ³⁄₄ ounce cilantro agave
- 1 ounce cucumber juice
- 1¹/₂ ounces yuzu juice
- 1 cup ice
- 5 ounces sparkling water
- 2 ounces gin (optional)
- 1 lemon wheel

Directions

- 1. Blend chopped cilantro and agave in a blender on high until the mixture is a dark green color.
- 2. In a 10-ounce glass, add ³/₄ ounce of cilantro agave, cucumber juice, yuzu juice and gin. Stir with a bar spoon to combine.
- 3. Add ice and top with sparkling water.
- 4. Garnish with a lemon wheel.

