

Lemon-Dill Cucumber Mocktail: Refreshing & Herbaceous Summer Drink

Lemon-Dill Cucumber Mocktail: Your Refreshing Oasis for Sunny Days!



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Ready

INGREDIENTS

4 cucumber slices

1 tablespoon packed dill fronds (fresh dill is essential)

1 teaspoon DIY Citrus Sugar with Lemon and Dill (see note for substitution)

1 ounce lemon juice (freshly squeezed)

1 ounce Lemon Shrub with Cardamom and Mint (see note for substitution)

Soda water to top (or to taste)

DIY Citrus Sugar with Lemon and Dill: This is a flavored sugar where lemon zest and dill are processed with granulated sugar to infuse flavor.

If you don't have this, you can substitute with: 1 teaspoon granulated sugar + a tiny pinch of fresh lemon zest and a few extra dill fronds to muddle.

Lemon Shrub with Cardamom and Mint: A shrub is a fruit, sugar, and vinegar syrup, often infused with herbs/spices. If you don't have this, you can substitute with: 1 ounce simple syrup (equal parts sugar and water, heated to dissolve, then cooled) + a tiny splash of apple cider vinegar + a small dash of cardamom bitters (if you have them) or a tiny pinch of ground cardamom. Alternatively, just use 1 ounce of simple syrup and a little extra lemon juice for a simpler version.

Swaps and Notes:

Cucumber: English or Persian cucumbers work best due to their thin skin and mild flavor.

Dill: Fresh dill is crucial for the herbaceous notes. Do not substitute with dried dill.

Lemon Juice: Always use freshly squeezed lemon juice for the brightest, freshest flavor.

Soda Water: Choose a good quality, unflavored soda water or sparkling water.

Garnishes: Lemon wedges, cucumber ribbons, extra dill fronds, or edible flowers add a beautiful touch and enhance the drinking experience.

Directions:

Prepare Glass & Muddle: Start by filling a rocks glass with some ice. In a cocktail shaker, toss in the cucumber slices, dill fronds, and DIY Citrus Sugar with Lemon and Dill (or your sugar/zest/dill substitute). Muddle everything together firmly until the dill releases its lovely aroma, the cucumber is crushed, and the sugar is mostly dissolved. This extracts maximum flavor.

Add Liquids & Shake: Next, pour in the fresh lemon juice and Lemon Shrub with Cardamom and Mint (or your chosen substitutes) into the shaker. Fill the shaker with fresh ice. Give it a quick shake (about 10-15 seconds) until the shaker feels super cold and starts to sweat on the outside. This chills and slightly dilutes the mixture.

Strain & Top with Soda Water: Strain that tantalizing mixture into your prepared rocks glass filled with ice. Top it off with fizzy soda water to your liking, filling the rest of the glass.

Garnish & Serve: For the finishing touch, feel free to get creative with your garnish! A lemon wedge, elegant cucumber ribbons (made with a vegetable peeler), extra dill fronds, or even some vibrant edible flowers will add a lovely touch. Serve immediately and cheers to a delightful sip!

Tips for Success:

Fresh Ingredients: Using fresh cucumber, dill, and lemon juice makes a huge difference in the mocktail's flavor.

Muddle Well: Don't be shy with the muddling! This releases the essential oils and flavors from the cucumber and dill.

Shake with Ice: Shaking with ice chills the drink quickly without over-diluting it.

Adjust Sweetness/Sourness: Taste the muddled mixture before adding the soda water. Adjust the sugar or lemon juice to your preference.

Garnish Elevates: A beautiful garnish makes the drink feel special.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a fun, sweet sipper that's perfect for dessert-inspired vibes, check out my [The Slippery](#)

Drank Is My Favorite Sweet Sipper for
Dessert-Inspired Vibes.

If you're into colorful celebrations, my This
Rainbow Sangria Is My Favorite Colorful Drink for
Any Celebration is a fantastic choice.

And for a playful, sweet treat, check out my Gummy
Bear Shot.

Final Thoughts:

DIRECTIONS

1. Making this : Lemon-Dill Cucumber Mocktail is a simple process of muddling, shaking, and topping off!
2. Prepare : Glass & Muddle: Start by filling a rocks glass with some ice. In a cocktail shaker, toss in the cucumber slices, dill fronds, and DIY Citrus Sugar with Lemon and Dill (or your sugar/zest/dill substitute). Muddle everything together firmly until the dill releases its lovely aroma, the cucumber is crushed, and the sugar is mostly dissolved. This extracts maximum flavor.
3. Add : Liquids & Shake: Next, pour in the fresh lemon juice and Lemon Shrub with Cardamom and Mint (or your chosen substitutes) into the shaker. Fill the shaker with fresh ice. Give it a quick shake (about 10-15 seconds) until the shaker feels super cold and starts to sweat on the outside. This chills and slightly dilutes the mixture.
4. Strain & : Top with Soda Water: Strain that tantalizing mixture into your prepared rocks glass filled with ice. Top it off with fizzy soda water to your liking, filling the rest of the glass.
5. Garnish & : Serve: For the finishing touch, feel free to get creative with your garnish! A lemon wedge, elegant cucumber ribbons (made with a vegetable peeler), extra dill fronds, or even some vibrant edible flowers will add a lovely touch. Serve immediately and cheers to a delightful sip!
6. Tips for Success: Fresh Ingredients: Using fresh cucumber, dill, and lemon juice makes a huge difference in the mocktail's flavor.
7. Muddle : Well: Don't be shy with the muddling! This releases the essential oils and flavors from the

cucumber and dill.

8. Shake with : Ice: Shaking with ice chills the drink quickly without over-diluting it.
9. Adjust : Sweetness/Sourness: Taste the muddled mixture before adding the soda water. Adjust the sugar or lemon juice to your preference.
10. Garnish : Elevates: A beautiful garnish makes the drink feel special.
11. Serving Suggestions and Pairings: This Lemon-Dill Cucumber Mocktail is a wonderfully versatile and refreshing drink. It's perfect for summer brunches, garden parties, baby showers, afternoon tea, or simply as a sophisticated hydrating beverage on a hot day. It pairs beautifully with light appetizers, salads (like my [A Light, Tangy Chicken Salad I Actually Crave](#) (and [There's No Mayo in Sight!](#))), or grilled seafood. For other fantastic refreshing sips, you might also enjoy my [This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days](#) or my vibrant [Refreshing Strawberry Mojito Recipe](#) (Perfect For!).
12. Storage and Leftover Tips: This mocktail is definitely best made fresh right before serving to maintain its fizz and the freshness of the muddled ingredients. You can pre-slice cucumber and pick dill fronds, storing them in the fridge. You can also make a larger batch of the lemon-dill-citrus sugar base (without the soda water) and store it in an airtight container in the fridge for up to 2-3 days, then shake with ice and top with soda water for individual servings.
13. More Recipes You Will Love: If you loved the refreshing and unique flavor profile of this mocktail, here are a few more delightful drink recipes that I think you'll absolutely love:
14. For a fun, sweet sipper that's perfect for dessert-inspired vibes, check out my [The Slippery Drank Is My Favorite Sweet Sipper for Dessert-Inspired Vibes](#).
15. If you're into colorful celebrations, my [This Rainbow Sangria Is My Favorite Colorful Drink for Any Celebration](#) is a fantastic choice.
16. And for a playful, sweet treat, check out my [Gummy Bear Shot](#).
17. Final Thoughts: This Lemon-Dill Cucumber Mocktail is a true gem for anyone seeking a sophisticated, refreshing, and non-alcoholic drink. Its herbaceous, zesty, and cool flavors make it perfect for sunny days and any gathering. Give it a try, and cheers to a delightful sip!
18. What's your favorite herb to use in a refreshing drink? Share your ideas and feedback in the comments below, and don't forget to follow [Chef Maniac](#) for more delightful and inspiring recipes!

SWAPS & NOTES

, this Lemon-Dill Cucumber Mocktail is your perfect sip!

It's crisp, tangy, and utterly delightful, making it the ideal beverage for sunny days, summer gatherings, or a tranquil

moment of relaxation.

Why I Love This Recipe I'm a huge advocate for creative non-alcoholic beverages that are just as exciting and flavorful as their spirited counterparts.

What I particularly love about this Lemon-Dill Cucumber Mocktail is the incredibly refreshing and unexpected combination of flavors.

TIPS FOR SUCCESS

Fresh Ingredients: Using fresh cucumber, dill, and lemon juice makes a huge difference in the mocktail's flavor.

Muddle Well: Don't be shy with the muddling!

This releases the essential oils and flavors from the cucumber and dill.

Shake with Ice: Shaking with ice chills the drink quickly without over-diluting it.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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