

## Cucumber Martini: A Crisp, Cool, and Refreshing Cocktail

3-4 slices fresh cucumber, plus more for garnish



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### INGREDIENTS

2 oz vodka  
1 oz fresh lime juice  
1/2 oz simple syrup  
3-4 slices fresh cucumber, plus more for garnish  
Ice

#### Swaps and Notes:

**Vodka:** Use a good quality vodka for a smooth, clean flavor. A great vodka won't have a harsh, alcoholic bite.

**Simple Syrup:** Simple syrup is just equal parts sugar and water, simmered until the sugar dissolves. You can make it in advance and store it in the fridge. You can also make a cucumber simple syrup by simmering cucumber slices in the simple syrup to infuse the flavor.

**Cucumber:** Fresh cucumber is a must here. The fresher, the better. English cucumbers work great because they have thin skins and a light flavor.

**Lime Juice:** Use fresh-squeezed lime juice for the best flavor. The bottled stuff just doesn't compare.

**Muddling:** Muddling the cucumber releases its fresh juices and oils, giving the martini its signature flavor.

#### Directions:

**Prep the Glass:** Chill a martini glass in the freezer for a few minutes before you start.

**Muddle the Cucumber:** In a cocktail shaker, add the 3-4 slices of fresh cucumber. Using a muddler (or the back of a spoon), gently muddle the cucumber to release its juices and aroma.

**Add Ingredients:** Add the vodka, fresh lime juice, and simple syrup to the shaker.

**Shake:** Fill the shaker with ice. Secure the lid and shake vigorously for about 15-20 seconds, or until the shaker is frosty on the outside.

**Strain and Garnish:** Double-strain the cocktail into your chilled martini glass. This removes any small bits of cucumber. Garnish with a fresh cucumber ribbon or slice.

**Tips for Success:**

**Use Fresh Ingredients:** The key to this martini is the fresh cucumber and lime juice. Don't skimp on these ingredients.

**Don't Over-Muddle:** You just want to gently press the cucumber to release its flavor. Over-muddling can make the drink bitter.

**Double Strain:** A double strain (using a fine-mesh strainer in addition to your cocktail shaker's strainer) will give you a silky-smooth martini without any bits of cucumber.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

**Calories:** Approximately 150

**Protein:** 0g

**Fat:** 0g

**Carbohydrates:** 10g

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

**Final Thoughts:**

## DIRECTIONS

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8. **Double Strain:** A double strain (using a fine-mesh strainer in addition to your cocktail shaker's strainer) will give you a silky-smooth martini without any bits of cucumber.
9. **Serving Suggestions and Pairings:** This Cucumber Martini is a great cocktail to serve on its own, but it also pairs wonderfully with a variety of light appetizers and snacks. The fresh, crisp flavor is a perfect match for a light green salad, some fresh seafood, or a cheese board with creamy cheeses. For a

fun, interactive dinner, you could also serve it alongside my This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd for a great party experience.

10. Nutritional Information (Per Serving): Please note: This is an approximation and can vary based on the specific ingredients used.
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12. Protein: 0g
13. Fat: 0g
14. Carbohydrates: 10g
15. This is a delicious treat, so it's best enjoyed responsibly.
16. Storage and Leftover Tips: Cocktails are always best when made fresh. However, if you're serving a crowd, you can pre-batch the mixture (without the ice and cucumber). Just be sure to muddle the cucumber in the shaker with ice just before serving to get the freshest flavor.
17. More Recipes You Will Love: If you're a fan of delicious cocktails, you'll love some of my other recipes. For a classic that's always a winner, my Classic Margarita Recipe: Easy and Delicious is a must-try. For another great drink, my recipe for The Slippery Drank is My Favorite Sweet Sipper for Dessert-Inspired Vibes is a fun option. And for a refreshing classic, my Refreshing Strawberry Mojito Recipe: Perfect for a Sunny Day is always a huge hit.
18. Final Thoughts: This Cucumber Martini is a recipe that is sure to become a new favorite in your home. It's light, refreshing, and incredibly delicious-a perfect way to get all the best flavors of summer in a glass.
19. I'd love to know what your favorite unique cocktail is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Cheers!

## SWAPS & NOTES

**Vodka:** Use a good quality vodka for a smooth, clean flavor.

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**Simple Syrup:** Simple syrup is just equal parts sugar and water, simmered until the sugar dissolves.

You can make it in advance and store it in the fridge.

## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/cucumber-martini-a-crisp-cool-and-refreshing-cocktail/>