

Cucumber Mule with Gin

<https://BaconIsMagic.ca>

Servings: 2

1 1/2 ounces Bombay Sapphire
2 tablespoons honeydew melon (optional)
2 slices cucumber, sliced lengthwise
6 to 8 leaves agave
1/2 ounce mint
3/4 ounce fresh lime juice
1 1/2 ounces ginger beer
cucumber ribbon (for garnish)
fresh mint (for garnish)

In a shaker, muddle the cucumber first and then muddle again with the honeydew.

Clap the mint. Add it to the shaker along with the Bombay Sapphire, agave and lime juice.

Strain over ice into a Collins glass. Top with ginger beer.

Garnish with a cucumber ribbon and fresh mint.

Per Serving (excluding unknown items): 45 Calories; trace Fat (7.7% calories from fat); 2g Protein; 10g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 8mg Sodium. Exchanges: 2 Vegetable; 0 Fruit.