

NYE CUCUMBER SERRANO MOCKTAIL

INGREDIENTS:

FOR CUCUMBER SERRANO MOCKTAIL:

3 oz club soda
4-5 slices of muddled cucumber
4-5 candied serranos (prepared from the recipe below)
1 oz fresh lime juice
1 oz Cucumber Serrano simple syrup (prepared from the recipe below)
Top with fresh mint

FOR CANDIED SERRANOS:

1 cup Serrano peppers, thinly sliced
1 cup water
1 cup white sugar
⅛ teaspoon LorAnn Cucumber Serrano Super-Strength



DIRECTIONS:

FOR MOCKTAIL:

1. Wash and dry the serrano peppers. Thinly slice the peppers, removing the seeds if you prefer a milder heat.
2. In a small pot, combine 1 cup of water and 1 cup of white sugar.
3. Add ⅛ teaspoon of Cucumber Serrano Super-Strength for enhanced flavor.
4. Bring the mixture to a boil, stirring until the sugar dissolves completely.
5. Once the sugar syrup is ready, reduce the heat to a simmer and carefully add the sliced serranos to the syrup.
6. Let them simmer for 4-6 minutes or until the peppers become slightly translucent. Stir occasionally to ensure all slices are evenly coated with the syrup.
7. Using a fork or tongs, remove the candied serranos from the syrup and place them on a wire rack. Allow them to cool and air dry. The syrup will harden, creating a delicious, candied coating. You can also leave them in the syrup and store them together.

ASSEMBLY:

1. In a glass, muddle slices of cucumber and candied serranos.

2. To the glass, add fresh lime juice, Cucumber Serrano simple syrup, and 1oz club soda.

3. Shake the ingredients with ice until well combined.

TO SERVE:

1. Strain the mixture into a rock glass filled with crushed ice and top with extra club soda

2. Garnish with a rolled cucumber slice and fresh mint.

3. Sip and savor the unique blend of flavors in this Virgin Cucumber Serrano Gimlet. Cheers to a refreshing mocktail experience!

Pro Tip: Adjust the sweetness and spiciness according to your taste preferences.

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