

Cucumber Lime Cooler

Makes 2 quarts

4 large cucumbers, peeled and roughly chopped

½ cup fresh lime juice (from about 4 limes)

2 cups granulated white sugar

1 quart cold water or club soda

Ice cubes and fresh mint, for serving

Ice

1. Make the simple syrup: Combine the sugar with 2 cups water in a medium saucepan. Bring to a boil and stir until the sugar has dissolved completely. Remove from heat and allow to cool.
2. Add the cucumber, lime juice, and simple syrup to a blender, and process until smooth. Pour the puree into a pitcher, add the water or soda, and add mint and ice to top and garnish. Chill until ready to serve.

Recipe courtesy of Restaurant Associates Chef William Bednar

For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>



Smithsonian
National Museum of American History
Kenneth E. Behring Center