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

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