



*Red Circle Zoom Saloon Cocktail Special*

## The Cucumber Carbonari

**A bold, refreshing drink to accompany  
our virtual Red Circle meeting**

### INGREDIENTS

**Limoncello (from Italy, home of the Carbonari and the Red Circle)\***

**Gin, preferably Hendricks (from Scotland, home of Conan Doyle)**

**Sparkling wine (Frexinet works well)\*\***

**Cucumber**

**Squeeze of Lemon**

**Ice**

Cut two thin slices of cucumber, then cut the slices into small pieces

Put the cucumber pieces into a cocktail shaker and add 1½ oz. Limoncello

Using a muddler or the handle of a wooden spoon, crush the cucumber to release maximum flavor. Don't liquify the cuke; leave some nice muddled pieces

Add 2 oz. gin

Add ice and shake

Pour into a rocks glass. Do not strain. Cucumber chunks add to the flavor

Float 2-3 oz. dry sparkling wine

Add a squeeze of lemon and garnish with a slice of cucumber

*\*If Limoncello isn't available, mix 1 oz lemon juice with 1 tsp. sugar*

*\*\*If sparkling wine isn't handy, a splash of any dry white and a splash of club soda works fine*