

CUCUMBER MINT AND BASIL SODA

Recipe by Ambervim

PREP TIME: 5 mins

TOTAL TIME: 10 mins

SERVES: 12



Photo by Baby Kato

ABOUT THIS RECIPE

"bon Appetite had this and several other summer soda recipes. I make most of my own fizzy drinks from fruit in my yard. I like this veggie alternative. I will be trying this with stevia instead."

INGREDIENTS

1 cup sugar

1 cup water

1/2 large cucumber , thinly sliced crosswise, plus 12 slices for garnish(about 8 oz.)

24 fresh mint leaves , plus 12 sprigs(to garnish)

12 fresh basil leaves

6 cups soda water , divided

DIRECTIONS

Bring water and sugar to a boil to make simple syrup.

Keep 1.5 cups in a small saucepan and remove pan from heat.

Add cucumber slices (reserving 12 for garnish), 24 mint leaves, and basil.

Cover and let steep for 30 minutes.

Strain cucumber-herb syrup into a jar, pressing on solids in strainer.

Fill a 12-oz. glass with ice cubes. Add 2 tablespoons syrup and top with soda water (about 1/2 cup). Stir to combine. Garnish with cucumber slice and sprig of mint. Repeat to make 11 more sodas.

Cucumber Mint and Basil Soda (cont.)

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NUTRITION INFO

Serving Size: 1 (167 g)

Servings Per Recipe: 12

AMT. PER SERVING	%
Calories 66.5	
Calories from Fat 0	0%
Total Fat 0.0 g	0%
Saturated Fat 0.0 g	0%
Cholesterol 0.0 mg	0%
Sodium 25.9 mg	1%
Total Carbohydrate 17.1 g	5%
Dietary Fiber 0.0 g	0%
Sugars 16.8 g	67%
Protein 0.1 g	0%

MY PRIVATE NOTES