

RECIPE | CUCUMBERS

CUCUMBER MINT JULEP



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CUCUMBER MINT JULEP

INGREDIENTS

- 6 Count Pure Flavor® Mini Cucumbers
- ¼ cup sugar
- 8 cups water
- 4 cups vinegar (white or cider)
- 4 cups fresh mint, washed

DIRECTIONS

1. Stir water and sugar into a large pot.
2. Place on stove burner and bring to a mild boil for 5 minutes.
3. Lower heat, add vinegar and mint, then bring back to a mild boil for 5 minutes.
4. Turn off the heat after 10 minutes and allow the syrup to cool for 5 minutes.
5. To serve, combine 1-2 tablespoons of syrup, freshly shredded mini cucumbers, chilled water, and top with ice.



TOTAL TIME

20 minutes

PREP TIME

10 minutes

COOK TIME

10 minutes

SERVES

4

COOKING LEVEL

Easy