

edge's Cucumber-Watermelon Cooler

Written by Arizona Foothills Magazine

Yes, it's September. Yes, it's still scorching outside. Keep cool with this kicky cocktail from edge at Sanctuary Camelback Mountain Resort & Spa.



Cucumber-Watermelon Cooler

3 English cucumbers
1/2 C Course-grind pink peppercorn
1 oz. Fresh watermelon juice
1 bottle Flor de Caña rum
3/4 oz. Fresh lemon juice
1/2 oz. Simple syrup

Peel and chop two English cucumbers. Put the cucumbers and pink peppercorn into a bottle of Flor de Caña rum and let sit for 36 hours. Double strain. Mix two ounces of the infused rum with the fresh watermelon juice, fresh lemon juice and simple syrup. Thinly slice a long strip from the remaining cucumber, and wrap it along the inside of the glass. Fill with ice and add the liquid ingredients.