



## *Green Machine*

*A surprisingly delicious way to get your “greens” while still enjoying a social libation!*

### Recipe per drink

- 1 1/2 oz. Square One Organic Vodka
- 1 oz. Odwalla “Superfood Green” juice
- 1/2 oz. Spa Nectar (see recipe below)
- 1/2 oz. organic pear juice
- 1/4 oz. Cinzano Bianco (sweet white vermouth)
- Juice of lime
- 4-5 leaves of fresh mint cut into thin strips

### Spa Nectar (by Alberta Straub)

- 2 whole cucumbers (preferably English Cucumber)
- 10 oz. Organic Agave Nectar
- 2 tsp. fresh, minced ginger

This nectar recipe will make enough for approximately 8-10 cocktails. Peel cucumbers then slice in a food processor or mandolin slicer. Pour 10 oz of Agave Nectar into glass jar or other storage container. Add cucumber slices and any cucumber juices to nectar. Using a garlic press, put in 1 tsp. minced ginger. Hold press over cucumber-nectar mixture and press minced ginger until ginger “juice” is extracted. It will only yield a few drops per pressing. Clean out press and repeat with remaining ginger until all ginger is pressed and juice is extracted. Stir nectar-cucumber-ginger juice mixture, cover and let stand overnight in the refrigerator.

Place all ingredients into a cocktail shaker, adding a few cucumber wheels from the spa nectar, and pack with ice. Shake vigorously for 15 seconds, then strain into a chilled martini glass. Garnish with a cucumber wheel or mint leaf.

(Credit: Allison Evanow)