



## *The Spajito*

*A delicate spa-like twist on a classic mojito.*

### Recipe per drink

- 2 oz. Square One Organic Vodka infused with cucumber (see infusion recipe below)
- 6 sprigs of fresh mint
- 1 tbsp. organic Agave nectar
- 3 tbsp. peeled and diced cucumber (preferably English)
- 1 lime, halved and juiced with 1 half reserved
- club soda or sparkling water

### Infusion

- 1 c. Square One Organic Vodka
- 1/4 c. diced cucumber

Remove leaves from all but one sprig of mint, reserving that sprig for garnish. Place mint leaves, agave nectar, cucumber and lime juice in a cocktail shaker. "Muddle" (mash) the contents of the shaker with a wooden spoon or muddler for at least 30 seconds. Strain the liquid into a tall glass filled with crushed ice. Add the vodka and the lime half and stir. Fill glass to desired level with soda water. Garnish with the remaining sprig of mint.

Infusion - Combine 1/4 cup diced cucumber and 1 cup vodka in a glass jar. Place in refrigerator for 6 hours before using. Makes enough for 4 cocktails in above recipe.

(Credit: Allison Evanow)