

Cucumber Garden Gin

Ingredients

2 inch length piece of cucumber, peeled and roughly chopped, plus ¼ inch unpeeled slice for garnish

¾ oz simple syrup, or to taste

2 oz gin

Handful of fresh herbs (recommended: mix of dill, basil, mint and cilantro)

Wedge of lime (optional)

Ice cubes

Soda water

Gin is an aromatic liquor that marries well with fresh leafy herbs, such as the cilantro and basil we have gotten in our shares this year. This is a refreshing summer cocktail that is very easy to make. You can use whole sprigs of herbs because the big pieces are strained off. The juices from the crushed green herbs and cucumber give the cocktail a pale jade colored tint.

Roughly chop cucumber and muddle in shaker. Add the simple syrup, herbs, lime wedge if using, and muddle again. Add the gin and enough ice to fill shaker, and shake vigorously for 15-20 seconds. Strain into a glass filled with ice cubes, top off with some soda water, and stir. Garnish with cucumber slice and serve.

Makes 1 cocktail.

Concord Grape “Soda”

Ingredients

Handful of Concord grapes, plus extra for garnish

2 oz vodka

½ oz simple syrup

Ice cubes

Soda water

Lemon peel twist for garnish

This adult version of grape soda barely tastes of vodka! For this simple cocktail, it is essential that you use fresh, in-season Concord grapes, which can be bought at New York City greenmarkets in the late summer and early fall. The lemon twist gives this sweet drink a bit of an edge. Make the most of it while the grapes last!

Muddle grapes in shaker. Add the vodka, simple syrup and enough ice to fill shaker, and shake vigorously for 15-20 seconds. Strain into a glass filled with ice cubes, top off with soda water, and stir. Garnish with a couple of whole grapes and a twist of lemon peel.

Makes 1 cocktail.

Ruby Red Beetroot Martini

Ingredients

½ inch piece of fresh peeled ginger, roughly chopped

¼ orange cut into wedges

2 oz vodka

1 ¾ oz freshly squeezed beet juice

½ oz simple syrup, or to taste

Ice cubes

Orange peel twist for garnish

Crystallized ginger for garnish (optional)

This was our hands-down favorite cocktail. We wanted to create a cocktail that would incorporate beets because we've had so many of them in the CSA this year (a good thing!). What resulted surpassed our expectations; a gorgeous ruby colored cocktail with a hint of orange and some heat from the ginger. You might want to add more or less syrup depending on how sweet the beets are. You will need a juicer to make the beet juice.

Muddle ginger in shaker. Add orange and muddle again. Add the vodka, beet juice, and simple syrup, and enough ice cubes to fill shaker. Shake vigorously for 15-20 seconds, and strain into a chilled martini glass. Garnish with orange peel twist and a piece of crystallized ginger if using.

Modification: if you don't have a martini glass, try pouring it over ice.

Makes 1 cocktail.

Bourbon Maple Sour Mash

Ingredients

½ lemon, unpeeled, cut into wedges

¾ oz real maple syrup

1 ½ oz bourbon whiskey

1 Free Bird Farm egg white (optional)

Ice cubes

Bitters

Dinah's take on a pisco sour uses maple syrup and bourbon, giving this cocktail an autumnal flavor. If you can find some at the greenmarket, try experimenting with flavored maple syrup (we loved the ginger maple syrup). The egg white is used to give the cocktail an airy frothiness when shaken; you can omit the egg white if you are not comfortable consuming it raw. We recommend using a farm fresh, free-range organic egg such as the ones from Free Bird Farm.

Muddle lemon wedges in shaker. Add maple syrup and bourbon. Add egg white (you might want to separate the egg over a different container in case the yolk breaks), and

shake vigorously for 15-20 seconds without any ice. Once the egg whites have frothed up, add enough ice to fill the shaker, shake for a few seconds again, and then strain over a glass filled with ice cubes. Add a dash of bitters and swirl through the top.

Makes 1 cocktail.

*All the above cocktails were created especially for the Turtle Bay CSA
by Ms. Dinah Peña.*