

# Watermelon and Cucumber Tonic

## Ingredients

- 6 cups cubed seeded watermelon, divided
- 1/4 cup mint leaves, divided
- 1/4 cup fresh lemon juice, divided
- 1 English cucumber, peeled, sliced, and divided (about 3 cups)
- 2 1/2 cups tonic water, chilled
- 1 1/4 cups gin

## Preparation

Combine half each of watermelon, mint, juice, and cucumber in a blender or food processor; process until smooth. Line a fine sieve with 4 layers of cheesecloth, allowing cheesecloth to extend over edges; strain watermelon mixture through prepared sieve over a bowl, reserving juice mixture. Gather the edges of the cheesecloth together. Holding cheesecloth over the sieve, squeeze to release the remaining juice mixture. Discard solids. Repeat the procedure with the remaining watermelon, mint, juice, and cucumber.

Combine 2 1/2 cups juice mixture, tonic water, and gin, stirring well to combine. (Reserve any remaining juice mixture for another use.) Serve over ice.