

Beverage

Green Tea Gingertini

Sandra Lee Semi-Homemade Quick & Easy Cooking - July/August 2011

Servings: 4

Preparation Time: 10 minutes

Cook time: 5 minutes

2 cups water

1 cup sugar

1/3 cup peeled fresh ginger, sliced

2 jasmine green tea bags

1/2 cup sliced cucumber, divided

1/2 cup fresh mint tea leaves, torn and divided

1 cup vodka, divided

cracked ice

cucumber strips (for garnish)

fresh mint leaves (for garnish)

In a small saucepan, combine the water and sugar. Bring to a boil.

Add the ginger.

Reduce the heat to medium-low. Cover and simmer for 2 minutes. Remove from heat.

Add the tea bags. Cover and steep for 3 minutes. Discard the tea bags.

Let stand to cool (about one hour).

In a cocktail shaker, combine 1/4 cup of the cucumber and 1/4 cup of the mint. Thoroughly crush with the back of a wooden spoon.

Add half of the ginger syrup and 1/2 cup of the vodka. Add 1/2 cup of cracked ice.

Place the lid on the shaker. Shake well and strain into two serving glasses. Discard the solids in the cocktail shaker. Top each serving with additional ice.

Repeat the procedure with the remaining cucumber, mint, ginger syrup, vodka and ice.

Garnish with cucumber strips and mint leaves, if desired.

Per Serving (excluding unknown items): 324 Calories; trace Fat (0.1% calories from fat); trace Protein; 50g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 0 Vegetable; 3 1/2 Other Carbohydrates.