

Rose' Cucumber Cooler

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1 bottle (750 ml) dry red wine (such as Toad Hollow)
1 cup elderflower liqueur (such as St. Germain)
1/2 cup lemon juice
1 lemon, thinly sliced
6 inches English or Persian cucumber, thinly sliced

In a pitcher, combine the red wine and elderflower liqueur.

Add the lemon juice, lemon and cucumber. Stir.

Serve over ice.

Per Serving (excluding unknown items): 42 Calories; trace Fat (2.1% calories from fat); 1g Protein; 17g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1 Fruit.

Beverages

Per Serving Nutritional Analysis

Calories (kcal):	42	Vitamin B6 (mg):	.1mg
% Calories from Fat:	2.1%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	91.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	6.3%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	22mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	0g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	0mg	% Daily Value*	0 0%
Carbohydrate (g):	17g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	3mg	Vegetable:	0
Potassium (mg):	235mg	Fruit:	1
Calcium (mg):	24mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	0

