



Dog Hair

Yields: 1 Cocktail

Total Time: 20 Minutes

The great Dean Martin said, “The best way to avoid a hangover is to stay drunk.” Most of us don’t have that option (you know, with work, kids, school, all the things), but sometimes a little “hair of the dog” can help you get back on your feet. Some people love the Bloody Mary, which we’re a fan of, but sometimes you want something that’s a little lighter and sweeter, ya dig? This is our take on a classic morning cocktail, the Pimm’s Cup. It’s a great way to ease back into the world, and gives you the hint of hydration, with some minerals and vitamins in the mix, too. We throw in cucumber and some lime juice for some freshness, and the herbaceousness of the liquor just plays really well, too. Add in the ginger ale and now you’re going to settle your stomach a bit, too. Don’t settle for any old drink.

Ingredients

- 2 oz of an herb and fruit-infused gin-based liqueur (we use Pimm’s #1)
- ½ oz fresh lime juice
- 1 oz fresh cucumber juice (ingredients and instructions below)
- ½ oz basil simple syrup (ingredients and instructions below)
- 6 oz ginger ale
- Cucumber slice for garnish
- Strawberry slice for garnish
- Ice

Ingredients for Cucumber Juice

- 2 large cucumbers
- Juice of half a lemon

Directions for Cucumber Juice

- Chop up your cucumbers, coarsely is fine
- In a blender, add the cucumbers and the lemon juice
- Blend until smooth
- Strain out the solids



Ingredients for Basil Simple Syrup

- 1 C water
- 1 C granulated sugar
- Handful (about a ½ C) fresh basil leaves

Directions

- Add the sugar and water into a saucepan, and heat over medium heat, stirring constantly
- Stir until all sugar is dissolved
- Add in the basil, then cover and let steep for at least 20 minutes
- Strain out the basil leaves

Directions

- Fill in a Collins glass with ice
- Add the Pimm's
- Add in the juices and simple syrup
- Top off with the ginger ale
- Stir
- Garnish with the slice and the mint
- Nurse that hangover