



Yellow Pepper Cocktail

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Shake up happy hour with this unique Yellow Pepper Cocktail. Bright yellow peppers, cool cucumber, and fresh mint add a one-of-a-kind twist to gin and lime. Light, crisp, and perfectly balanced, it's a flavorful drink for any occasion.

Timing

Prep time	Total time	Skill level
5 mins	10 mins	Easy

What You'll Need

- > ½ Red Sun Farms® Yellow Sweet Bell Pepper, diced
- > 1 Red Sun Farms® Mini Cucumber, diced (plus a slice or two for garnish, optional)
- > 4 mint leaves (plus two more for garnish, optional)
- > A handful of ice cubes
- > 2 oz Dry gin
- > ½ oz fresh lime juice (plus a slice or a twist of rind for garnish, optional)
- > 1 oz simple syrup (can substitute sugar-free syrup or Stevia)
- > ½ oz tonic water or club soda

Directions

1. Muddle the yellow pepper, cucumber, and mint together in a shaker.
2. Add simple syrup, lime juice, and gin.
3. Add a handful of ice cubes and shake vigorously.
4. Strain with a fine mesh strainer into a coupe glass.
5. Top with tonic water or club soda.
6. Garnish with lime, cucumber slice, or mint, as desired.