



## Foodservice East Recipe Card

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**RECIPE:** The Glass Eye

**CREATED BY:** Joy Richards, 647 Tremont

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Prize winning recipe from recent RAIN vodka competition in Boston – this winning recipe comes from Joy Richards at Tremont 647. Joy will receive a trip to Tales of the Cocktail in New Orleans, LA this July. "Tales" is a premiere bartender event held annually in the Big Easy.

**2 oz. Rain Cucumber Lime vodka**  
**3/4 oz. Pimm's No. 1**  
**3/4 oz. fresh lemon juice**  
**3/4 oz. lemongrass simple syrup\***  
**2 slices of peeled cucumber**

**Directions:**

Muddle 1 slice cucumber in the bottom of a mixing glass. Add all ingredients, then fill mixing glass with ice and shake well.

Strain (through a fine mesh strainer) into a chilled cocktail glass, and garnish with a thin slice of cucumber.

\*To make lemongrass simple syrup

Combine 1 cup sugar and 1 cup water in a saucepan over medium high heat, and stir until sugar has dissolved. Keeping on heat, add 2 stalks thinly sliced lemongrass, cut on the bias. Reduce heat to low medium, and simmer for 20-30 minutes. Strain lemongrass from syrup, cool, and refrigerate in an airtight container for up to 1 week.