

A close-up photograph of a glass filled with a pale green cocktail. The glass rim is coated in a white, crystalline salt. A skewer with a spiral of cucumber and a lime wedge is placed on the rim. The background is a soft-focus green.

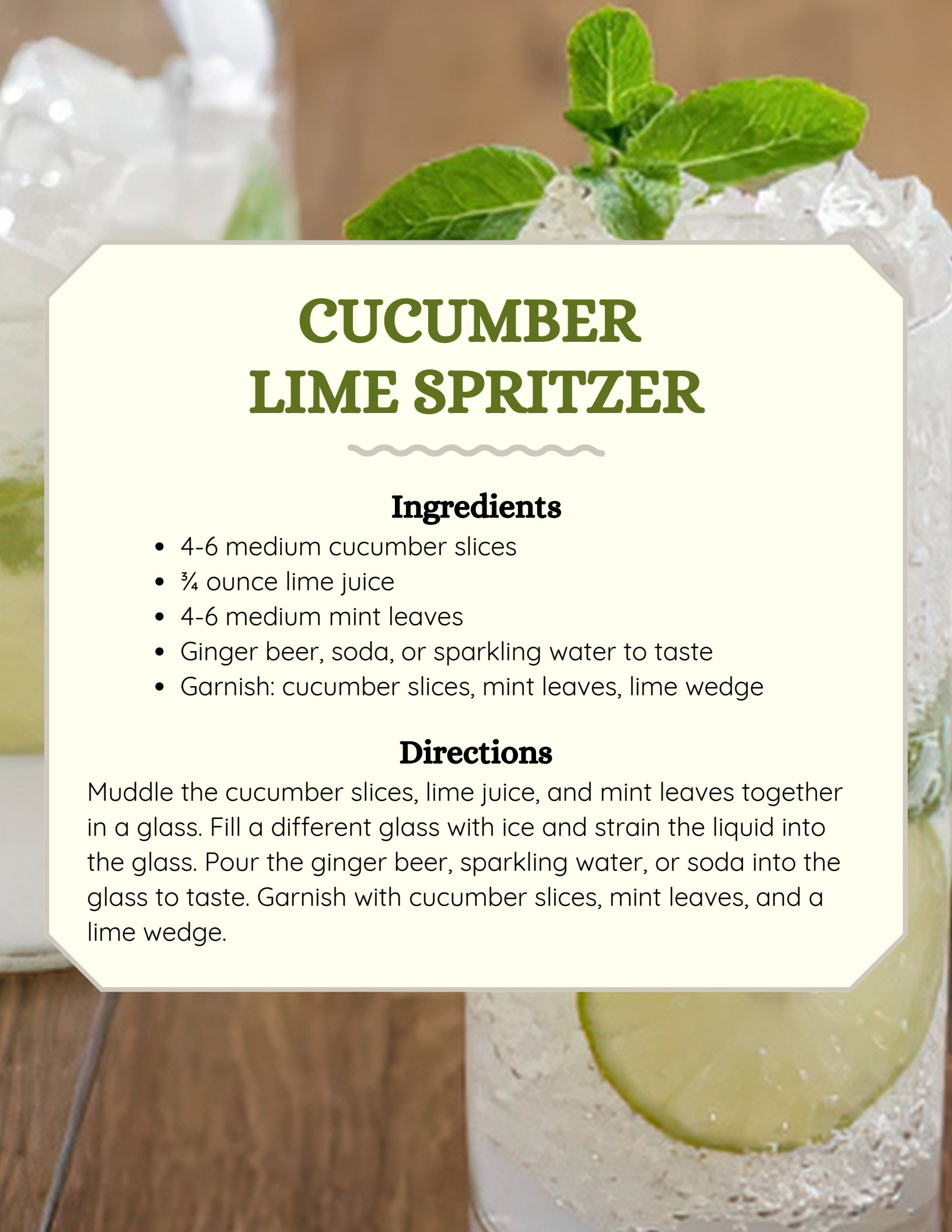
FRIDA MEZ-CAHLO

Ingredients

- 2 ounces mezcal
- 1 ounce triple sec
- ¼ cucumber, sliced
- 1 lime, juiced, plus 1 lime wedge
- Chili-lime salt

Directions

Rub a lime wedge around the rim of a sturdy glass, then dip the rim into chili-lime salt. Add cucumber to the glass and muddle. Add ice over the cucumber. In a cocktail shaker, add ice, mezcal, triple sec, and lime juice. Shake to mix, pour into glass. Garnish with lime and cucumber.

A glass of cucumber lime spritzer with ice, cucumber slices, and mint leaves. The glass is filled with a clear, bubbly liquid, and the ice cubes are partially submerged. A slice of cucumber is visible at the bottom of the glass, and a sprig of mint leaves is perched on the rim. The background is a warm, wooden surface.

CUCUMBER LIME SPRITZER

Ingredients

- 4-6 medium cucumber slices
- $\frac{3}{4}$ ounce lime juice
- 4-6 medium mint leaves
- Ginger beer, soda, or sparkling water to taste
- Garnish: cucumber slices, mint leaves, lime wedge

Directions

Muddle the cucumber slices, lime juice, and mint leaves together in a glass. Fill a different glass with ice and strain the liquid into the glass. Pour the ginger beer, sparkling water, or soda into the glass to taste. Garnish with cucumber slices, mint leaves, and a lime wedge.