

## Watermelon Cucumber Cooler

From [Aviation Gin](#)



There are some flavor pairings that are just natural and as lovely in their aroma as they are in taste. Watermelon and cucumber are one of those and this cocktail displays that marriage made in heaven perfectly. Aviation, the gin used here, may be the only gin that could pull this cocktail off to such perfection. It is more of a floral and citrus gin, with juniper hanging out lightly in the background, and that is an ideal situation for the watermelon-cucumber combination.

Watermelon is one of the easiest fruit to juice, so it will not take long to get what you need for the drink. The easiest way is to simply muddle a few chunks and strain for the juice. Also, don't pass by that pinch of salt, it is essential and without it this drink would be like a [Bloody Mary](#) without the black pepper: slightly bland, but tolerable.

**Prep Time:** 3 minutes

**Total Time:** 3 minutes

**Yield:** 1 Cocktail

**Ingredients:**

- 1 1/2 ounces [Aviation American Gin](#)
- 2 slices cucumber chunks
- 1 1/2 ounces freshly pressed [watermelon juice](#) (or muddle 3-1" chunks)
- 1/2 oz [simple syrup](#)
- 3/4 oz freshly pressed lime juice
- Pinch salt
- 1 1/2 ounces [soda water](#)
- Cucumber slice for garnish

**Preparation:**

1. Press watermelon to make juice (squeeze the watermelon in a juicer or [muddle](#) in a [mixing glass](#)). Strain and reserve 1 1/2 ounces of the juice.
2. Place cucumber in mixing glass and muddle.
3. Add remaining ingredients through salt.
4. [Shake vigorously](#) for 30 seconds.
5. Fine strain into a [highball glass](#) filled with ice.
6. Top with soda water.
7. Garnish with a cucumber slice on rim.