

THE GENTLEMAN CALLER'S TEXAS GIN AND CUCUMBER MARTINI

What you need:

- 3 ounces dry gin (I used Old Highborn)
- 1 ounce elderflower liqueur
- 1 ounce simple syrup
- 2 ounces fresh lemon juice
- 1/2 of a large cucumber, rough peeled and chopped
- 1 egg white

Put 2 martini glasses in the freezer or fill with crushed ice. Muddle the cucumber pieces thoroughly and then press the juice through a wire mesh, careful to keep seeds out of the liquid.

Fill a shaker halfway with ice. Add gin, elderflower liqueur, simple syrup, lemon juice, strained cucumber juice, and egg white.

Shake like crazy.

Strain into chilled glasses. Garnish with cucumber skin if you like, but really the egg white froth is quite enough fanfare.