



Sustainable Solano
NURTURING INITIATIVES FOR THE GOOD OF THE WHOLE

Rossini's Garden

From Chef Lisa Núñez-Hancock

This is my Springtime variation on a traditional Rossini. Its garden fresh taste is created by adding cucumber, parsley and lemon juice.

Makes 4 cocktails

8 large ripe strawberries (plus 2 smaller ones for garnish)
1/4 cup lemon juice
1/4 cup simple syrup (a complementary infused or flavored one is okay)
1/2 cucumber minced (reserve 4 strips (not peel) for garnish)
1 Tablespoon parsley leaves
Optional- pink sugar to rim glass
Sparkling water (for mocktail)
Prosecco or Sparkling Rosé (for cocktail)

In a cocktail shaker or pitcher muddle strawberries. Add lemon juice, minced cucumber, simple syrup and parsley. Muddle all ingredients. You can also puree them in a blender if desired.

Optional: rim champagne flutes by moistening with lemon juice and dipping rims in pink sugar.

Divide muddled ingredients into 4 flutes. If making a mocktail add sparkling water, if making a cocktail add sparkling rosé or Prosecco. Garnish with a strip of cucumber and half of a strawberry on a cocktail pick.