



## The Tanline

**Yields:** 1 cocktail

**Total time:** 5 minutes

Pool parties, cookouts, gettin' outdoors, there's all sorts of things we love about the summer. One of our faves? Tanlines, baby! They let you know you're out there, making the best of the weather, and sometimes they can let you know you're going in the right direction, if you get our drift... Anyways, besides sunscreen, another way to keep your skin and body healthy is to stay hydrated, so we've got a refreshing cocktail that's got some hydration qualities, and still works perfectly as a mocktail for those who don't want to drink, too.

### *Ingredients*

- 4 torn large basil leaves
- 1 ½ oz of a good, clean vodka (we used 1911's for this one)
- 5 oz of coconut water
- 3 cucumber slices (¼ inch thick)
- Splash of freshly squeezed lemon juice
- Ice
- Cucumber wheel for garnish
- (note: seltzer can be added if people want bubbles)

### *Directions*

- In a shaker, add the vodka, basil leaves and cucumber wheels and muddle
- Let sit for a minute
- Add ice, shake vigorously
- Add in coconut water and lemon juice, shake again
- Pour ice into a Collins glass
- Strain cocktail over ice
- Garnish with a cucumber wheel
- Work on that tan!