



ICKLE ME, PICKLE ME, TICKLE ME TOO

SERVES 2

The act of sitting down with a fun drink in a fancy glass can be a relaxing end to a stressful day. Here's a hearty mocktail for summer evenings that makes use of that flavorful pickle brine sitting in your fridge. Add tequila on the weekends.

4 oz. water

3 oz. fresh lime juice

2 oz. pickle brine

2 Tbsp. honey

8 oz. kombucha

Pickled onions, garlic, or jalapeños, and fresh dill or thyme sprigs (optional), for garnish

Fill two 8-ounce highball glasses halfway with ice. In a cocktail shaker or lidded jar combine water, lime juice, pickle brine, and honey and shake well until honey is dissolved. Divide the mixture between the glasses, then top each with 4 oz. kombucha; stir. Garnish with pickled vegetables and herbs as desired.

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