

A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Cucumber Coconut Sorbet

Hero ingredient: Cucumber

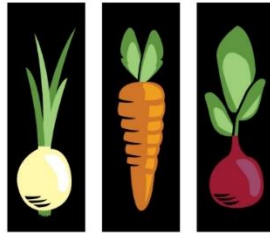
Ingredients

- 1 large cucumber, roughly chopped
- 1 cup coconut milk
- 1 lime, juiced
- $\frac{3}{4}$ cup sugar

Directions

Freeze the chopped cucumbers on a parchment lined paper.

Heat the sugar and coconut water over medium high heat until it begins to boil. Lower the heat to a simmer and continue to cook for another 5 minutes. Allow to cool completely. Place the sugar mixture, frozen cucumbers, and lime juice in a blender. Blend until slightly chunky. Serve immediately or place in an airtight container and freeze. Stir with a spoon after 30 minutes. Freeze and stir again after another 30 minutes to break up any ice crystals.



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Cucumber Spread

Hero ingredient: Cucumber

Ingredients

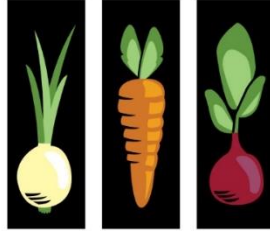
- 1 English cucumber
- 1 cup water
- 1 cup sugar
- 1 large stem of mint leaves

Directions

In a 1-quart pot, whisk together the water and sugar over medium high heat until sugar dissolves. Stir in the stem of mint. Bring to the sugar water to a boil then lower the heat slightly to bring the mixture down to a high simmer. Continue to simmer for 5 minutes. In the meantime, roughly chop the cucumber and set aside. When the syrup is ready, remove from heat. Discard the sprig of mint and stir in the cucumber. Allow the mixture to cool completely for about an hour or leave refrigerated overnight.

Place a sieve over a bowl, pouring the cucumber and syrup in the sieve. Using the back of a large spoon press the cucumber against the sieve to extract all the juice and flavor possible. Discard the cucumber. Store the syrup in an airtight container in the refrigerator until ready to use.

together.



A TASTEFUL PLACE
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Cucumber Mint Simple Syrup

Hero ingredient: Cucumber

Ingredients

- 1 English cucumber
- 1 cup water
- 1 cup sugar
- 1 large stem of mint leaves

Directions

In a 1-quart pot, whisk together the water and sugar over medium high heat until sugar dissolves. Stir in the stem of mint. Bring to the sugar water to a boil then lower the heat slightly to bring the mixture down to a high simmer. Continue to simmer for 5 minutes. In the meantime, roughly chop the cucumber and set aside. When the syrup is ready, remove from heat. Discard the sprig of mint and stir in the cucumber. Allow the mixture to cool completely for about an hour or leave refrigerated overnight.

Place a sieve over a bowl, pouring the cucumber and syrup in the sieve. Using the back of a large spoon press the cucumber against the sieve to extract all the juice and flavor possible. Discard the cucumber. Store the syrup in an airtight container in the refrigerator until ready to use.