



The word 'Miijidaa' is from the Ojibway language. It literally means "let's eat." For us it's an inspiration to celebrate the cuisines and foods around us. A chance to show off our northern bounty. There are many influences in what has come to define Canadian cuisine. Starting with the First Nations, followed by the influences of the French, English, there are many ideas and traditions that have motivated us to create something special. In a way, we've gone 'back to the future' – our menu is a very modern take on, and mélange of, our northern gastronomic history. We've even given a nod to the Vikings and the Portuguese who visited our shores before the early explorers. And, to be clear, we consider no cuisine superior to the other... each is equally inspirational.

For us, renowned Aboriginal Canadian artist Norval Morrisseau best articulates the spirit of Miijidaa:

"My art speaks and will continue to speak transcending barriers of nationality, of language and of other forces that may be divisive."

## Cool as a Cucumber

At Miijidaa we try to showcase Canadian ingredients as much as possible and this cocktail is a great example. Ungava gin is distilled with crowberry and wild rose hips which makes the gin just fruity and acidic enough that we don't need to put any non-Canadian citrus in our cocktails when we use it. Cucumbers are also a great ingredient because they're grown year-round in Canada!

## The Recipe

### Making Cucumber Ribbons

Using a Y peeler, peel the cucumber in long strips that are the full length of the cucumber. The best ribbons are the ones that are made closest to the outside of the cucumber. Avoid making ribbons with the seedy middle part of the cucumber. Keep the seedy part of the cucumber for the cucumber mint syrup. Keep your ribbons in a container filled with water until you're ready to make your cocktail.

### Making Cucumber Mint Syrup

Mix 1 cup of white sugar with 2 cups of hot tap water. Stir until sugar is dissolved. Add the mint tea bag to the sugar water mixture. Let cool for 10 minutes. While cooling, dice up the remaining seedy cucumber and any cucumber scraps you may have. Add a ½ cup of the cucumber pieces to the syrup. Let the syrup steep in the fridge for at least 12 hours. Once ready to use, remove the tea bag and strain the syrup. Keeps for one week in the fridge.

### Preparing the Cocktail

1. Line your glass with the cucumber ribbons. Usually we use 2.
2. Add ice to your glass
3. Add 2oz of Ungava gin
4. Add 2oz of the cucumber mint syrup
5. Add 3oz of soda water
6. Stir and serve!

### Ingredients

- 2oz Ungava Gin
- 1 cucumber
- 1 mint tea bag
- 1 cup white sugar
- 3oz Soda Water