FEVER-TREE

MIX with the BEST

Dark & Stormy

PREMIUM GINGER BEER

Singing with ginger and caramel notes, the Dark and Stormy is a twist on a classic Moscow Mule cocktail. This recipe calls for dark rum.

DIFFICULTY: 2

GLASSWARE: COPPER MUG

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer Fever-Tree Premium Ginger Beer	150 ml
Dark Rum	50 ml
Ice	Plenty
Limes	Lots

METHOD

Follow these steps to make the ultimate Rum & Ginger:

Step One: Fill a highball glass with plenty of ice.

Step Two: Add the dark rum, and add a generous squeeze of fresh lime juice.

Step Three: Pour in the Ginger Beer and garnish with a couple of lime wedges.