FEVER-TREE

MIX with the BEST



Whisky Ginger Ale

DRY GINGER ALE

There are quite simply few flavour combinations in the culinary or cocktail worlds that are so perfectly balanced. The sweetness of the fizz settles the harsh edge of the whisky, while also letting its deeper flavours shine through. It's a match made in mixology heaven, with the big flavours of whisky finding a perfect sparring partner with the refreshing and versatile ginger ale.

DIFFICULTY: 2

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Ginger Ale	150 ml
Whisky	50 ml
Ice	Lots
Orange	1 Slice

METHOD

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

Step Two: Add the whisky.

Step Three: Pour in the Ginger Ale. Garnish with a slice of orange.