

FEVER-TREE

MIX with  the BEST



Classic Light Mule

LIGHT GINGER BEER

Moscow mules are delightfully fizzy and fiery with our ginger beer. We recommend serving this in a copper mug to keep the liquid cool.

DIFFICULTY: 2

GLASSWARE: COPPER MUG



INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer	3 parts
Vodka	1 part
Ice	Plenty
Lime	1

METHOD

STEP ONE: Squeeze the lime juice into a copper Mule mug, dropping in the spent rind.

STEP TWO: Fill until overflowing with ice cubes and pour in the vodka.

STEP THREE: Finish with the Fever-Tree Ginger Beer and serve with a stirring rod.