FEVER-TREE

MIX with the BEST

Moscow Mule

PREMIUM 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: 1

GLASSWARE: COPPER MUG

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer	3 parts
Vodka	1 part
Ice	Lots
Juice of Lime	1

METHOD

Step One: Squeeze fresh lime juice into a copper Moscow Mule mug (or any sturdy glass—enamelware works great too), then drop in the spent lime half for extra zest.

Step Two: Fill the mug to the brim with ice, then pour in a good splash of vodka.

Step Three: Top with fiery Fever-Tree Ginger Beer, give it a gentle stir, and serve cold and sparkling.