FEVER-TREE

MIX with the BEST

Summer Cup

PREMIUM GINGER ALE

The Summer Cup – known in some quarters as the fruit cup or by brand names like Pimm's – is a rightful staple of midsummer get-togethers. It's a flavour-packed punch drink that is as reminiscent of sunny days. But which blend is the best for your summer pitcher cocktails?

DIFFICULTY: 3

GLASSWARE: PITCHER

INGREDIENTS

SERVES 1

Fever-Tree Ginger Ale	500 ml
Summer Cup	250 ml
Ice	Lots
Strawberries	handful (quartered)
Fresh Mint	Handful
Orange	handful (in half moons)
Cucumber	handful (peeled into strips)

METHOD

Step One: Prep your fruit by quartering the stawberries, peeling the cucumber into strips and cutting the orange into half moons.

Step Two: In a large jug or pitcher, pour out five measures of Summer Cup then layer a few cubes of ice (the larger and

fresher, the better), before adding one or two pieces of each of the garnish elements.

Step Three: Pour in the Ginger Ale, and enjoy!