FEVER-TREE

MIX with the BEST

Cherry Whiskey Mule

PREMIUM GINGER BEER

A bold twist on a classic, the **Cherry Whiskey Mule** combines smooth whiskey with tart cherry and zesty lime, topped with spicy ginger beer. Served over ice, it's a refreshing cocktail with a rich, fruity kick and a warm, spirited finish.

DIFFICULTY: 1

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Beer	3 oz
Bourbon	1.5 oz
Lime Juice	0.5 oz
Red Cherries	handful
Fresh Mint Leaves	handful

METHOD

Step one: fill a highball glass with fresh ice and pour over bourbon

Step two: squeeze fresh lime and top with Fever-Tree Ginger Beer

Step three: garnish with individual cherry and fresh mint

Tip: To infuse bourbon with cherry, combine pitted fresh or frozen cherries with your favorite bourbon in a sealed jar (roughly 1 cup cherries per 2 cups bourbon). Let it sit in a cool, dark place for 3–5 days, shaking gently once a day. Strain when the flavor reaches your liking—longer infusions yield deeper cherry notes. Store in a clean bottle and enjoy in

cocktails or sipped neat.