FEVER-TREE

MIX with the BEST



Long Cosmopolitan

SPARKLING LIME & YUZU

This fresh, fruity twist on a classic cocktail is packed with vibrant, full-bodied flavors. Vodka, cranberry juice and Cointreau (or other orange liqueur) create a sweet base, and Fever-Tree's sparkling mixer, with its Mexican lime essence and Japanese yuzu extract, adds the perfect finishing touch. Fresh orange contributes an extra touch of sharpness to bring everything together.

DIFFICULTY: 3

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Sparkling Lime & Yuzu	6 oz
Premium Vodka	2 oz
Cointreau (or other orange liqueur)	3 tsp
Cranberry Juice	5 tsp
Lime Wedge	1

METHOD

Step One: Fill the glass with ice cubes.

Step Two: Pour over the vodka, Cointreau, and cranberry juice.

Step Three: Top off with the Fever-Tree Sparkling Lime & Yuzu.

Step Four: Garnish with a lime wedge.