

FEVER-TREE

MIX with  the BEST



Nice n' Sweet

PREMIUM CLUB SODA

The Nice n' Sweet is a highball that playfully delivers the savory flavors of fall. In this refreshing sipper, honeycrisp apple juice and aromatic Ten To One White Rum are lifted by fresh lemon juice and crisp Fever-Tree Club Soda, creating balanced flavors and textures that are easy to execute and effortlessly impressive.

DIFFICULTY: 2

GLASSWARE: HIGHBALL



INGREDIENTS

SERVES 1

Ten to One White Rum	1.5 oz
Honeycrisp Apple Juice	2 oz
Fresh Lemon Juice	.75 oz
Fever-Tree Premium Club Soda	4 oz
Dried Apple Slice	2
Salted Honey Caramel Squares	2

METHOD

Step 1: PREPARE GLASS Add ice to glass.

Step 2: PREPARE BASE Add rum and juices to glass, stirring gently to combine. Top with club soda and stir gently.

Step 3: GARNISH AND SERVE Garnish with skewered dried apples and caramel squares and enjoy.

The best rum for a Nice n' Sweet is a light or white rum, which provides a clean, crisp base that highlights the cocktail's fruity, floral qualities. Ten To One White Rum is a great choice, offering a layered base that complements the honeycrisp apple juice perfectly. You can also make this cocktail with Ten To One Dark Rum.