FEVER-TREE

MIX with the BEST



Rhubarb & Ginger

PREMIUM GINGER ALE

Rhubarb and ginger are both subtly spicy and incredibly crisp—that's why they work so well together. This highball showcases sweet, crisp Rhubarb Gin, balanced by Fever-Tree Ginger Ale, which blends beautifully with the ginger and lemon for a long, tangy take on a classic serve.

DIFFICULTY: 1

GLASSWARE: HIGHBALL

INGREDIENTS

SERVES 1

Fever-Tree Ginger Ale	6 oz
Rhubarb Gin	2 oz
Lemon	1

METHOD

Step One: Pour the gin into a highball glass filled with ice.

Step Two: Halve the lemon, then squeeze the juice.

Step Three: Top off with the ginger ale.

If you don't have rhubarb gin, you can use a premium gin instead and add 1 teaspoon of rhubarb or other fruit jam to replicate the flavor. Make sure you stir the drink gently but thoroughly so it dissolves