FEVER-TREE

MIX with the BEST




# Rum and Ginger Beer

**PREMIUM GINGER BEER**

There's arguably no cocktail as immediately inviting as the Rum and Ginger Beer. The copper mug beckons you over and keeps the cool and crisp flavour concealed within.

The rich and sometimes spicy notes of the finest dark rums pair perfectly with the warmth of the three varieties of ginger that's packed into Fever-Tree Ginger Beer. The two paired together make for one of the most refreshing cocktails around.

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DIFFICULTY: 1

GLASSWARE: COPPER MUG

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## INGREDIENTS

SERVES 1

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| Fever-Tree Premium Ginger Beer | 3 parts |
| Dark Rum | 1 part |
| Ice | Lots |
| Lime | 1 |

## METHOD

When people think of a perfect storm, they think of a combination of elements coming together to create something spectacular. With our ginger beer and rum, that's exactly what you get – and it's easier than you might think. Just follow these steps:

Step One: Fill a highball glass close to the very top with ice so that the drink remains colder for longer. You want as much

ice as the glass can hold while still leaving room for the drink.

Step Two: Pour in 1 part off dark rum (can be spiced) and add a generous squeeze of fresh lime juice.

Step Three: Pour in 3 parts of our strong and spicy Fever-Tree Ginger Beer and garnish with a couple of lime wedges.