FEVER-TREE

MIX with the BEST



Watermelon & Ginger Summer Cooler

PREMIUM GINGER ALE

Do try to find the time to soak the watermelon in the vodka before you serve it up – it will elevate this super-refreshing cocktail to a different level. But even if you don't, with the clean taste of vodka, the fruity kick of orange liqueur and the warming fizz of ginger ale, this is a greatest-hits pitcher full of fantastic flavors.

DIFFICULTY: 3

GLASSWARE: PITCHER

INGREDIENTS

SERVES 1

Fever-Tree Premium Ginger Ale	22 oz
Premium Vodka	5 oz
Orange Liqueur	2 oz
Watermelon	0.5
Limes	2
Mint Sprigs	4

METHOD

Step One: Fill a pitcher three-quarters full with ice cubes.

Step Two: Pour over the vodka and Cointreau or Grand Marnier.

Step Three: Cut a few slices of the watermelon and set aside for a garnish.

Step Four: Chop the rest into wedges and add these to the pitcher.

Step Five: Squeeze over the lime quarters, then drop them into the pitcher.

Step Six: Top with ginger ale.

Step Seven: Garnish with the watermelon slices and a mint sprig.