

# FEVER-TREE

MIX with  the BEST



## Summer Cup

PREMIUM GINGER ALE

The Summer Cup – known in some quarters as the fruit cup or by brand names like Pimm's – is a rightful staple of midsummer get-togethers. It's a flavour-packed punch drink that is as reminiscent of sunny days. But which blend is the best for your summer pitcher cocktails?

DIFFICULTY: 3

GLASSWARE: PITCHER



### INGREDIENTS

SERVES 1

|                       |                              |
|-----------------------|------------------------------|
| Fever-Tree Ginger Ale | 500 ml                       |
| Summer Cup            | 250 ml                       |
| Ice                   | Lots                         |
| Strawberries          | handful (quartered)          |
| Fresh Mint            | Handful                      |
| Orange                | handful (in half moons)      |
| Cucumber              | handful (peeled into strips) |

### METHOD

Step One: Prep your fruit by quartering the stawberries, peeling the cucumber into strips and cutting the orange into half moons.

Step Two: In a large jug or pitcher, pour out five measures of Summer Cup then layer a few cubes of ice (the larger and

fresher, the better), before adding one or two pieces of each of the garnish elements.

Step Three: Pour in the Ginger Ale, and enjoy!