

MOSCOW MULE WITH HOMEMADE GINGER BEER

GINGER BEER (SERVES 6)

BASE -

- scant 1 cup grated frozen ginger, packed
- 1/2 cup brown sugar
- juice from 1 lemon
- 1 cinnamon stick
- just over 1 cup water (250 ml)

TO SERVE -

- ice
- soda water
- fresh mint leaves
- lemon

Combine the ginger, sugar, lemon juice, and cinnamon stick in a jar. Stir until sugar dissolves. Add water, cover and chill for 4 days to allow the flavors to develop.

Strain and divide between tall glasses with ice. Add soda water to taste (a 4:1 ratio is about right), garnish with mint and a lemon wedge. Chug! Feel refreshed!

Recipe :
The Good Life Cookbook

MOSCOW MULE (SERVES 1)

TO CHUG -

- 4 oz. ginger beer
- 1 1/2 oz. vodka
- fresh mint
- lemon or lime, to serve

Serve over ice in a copper mug!

Recipe :
The Seasonal Cocktail Companion

