

# MOSCOW MULE

## Classic with Ginger Beer

- 2 oz vodka
- 4-5 oz ginger beer
- two lime wedges

In a rocks glass or copper mug, add the vodka and fill with ice. Squeeze in the juice of the two lime wedges and top with ginger beer. Garnish with a lime wheel and ginger candy (if you happen to have them on hand).

## With Homemade Ginger Syrup

- 2 oz vodka
- heavy  $\frac{3}{4}$  oz ginger syrup
- $\frac{1}{2}$  oz fresh lime juice
- limes wedge
- soda water

Combine vodka, ginger syrup and lime juice in a shaker. Fill with ice, shake for 6-8 seconds and strain into a rocks glass or copper mug over fresh ice. Squeeze in the lime wedge and top with 3-4 ounces of soda water.

## Homemade Ginger Syrup

- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup ginger juice - need 3-4 pieces of ginger root
- $\frac{1}{4}$  cup water

Make the Juice - Roughly peel the ginger and run it through a juice extractor. If you don't have an extractor you can grate the ginger, bundle it in cheesecloth and squeeze out the juice. Strain the juice using a Chinoise.

Make the Syrup - Combine the sugar, juice and water in a small pot for very low heat and still until sugar is dissolved.

