



Ginger Honey Mule

with Fiery Ginger & Fresh Lime

Fresh lime, fiery ginger and smooth Australian honey come together in this refreshing twist on the classic Moscow Mule. Made with Mountain Mist Ginger Whipped Honey, it's bright, lightly spiced and beautifully balanced..

SERVES 2 | PREP 5 mins | COOK NONE | DIFFICULTY EASY

INGREDIENTS

Ginger Honey Base

- 2 tbsp Mountain Mist Ginger Whipped Honey
- 2 tbsp warm water

Mule

- 90ml vodka
- 30ml fresh lime juice
- Ginger honey syrup
- 300ml chilled ginger beer
- Ice cubes

To Serve

- 2 lime wedges
- Thin lime slices
- Fresh mint sprigs (optional)
- Extra Mountain Mist Ginger Whipped Honey(optional drizzle)

METHOD

1. Stir the Mountain Mist Ginger Whipped Honey with the warm water until completely smooth to create a ginger honey syrup.
2. Fill two copper mugs or tall glasses with plenty of ice.
3. Divide the vodka, fresh lime juice and ginger honey syrup evenly between the glasses.
4. Top with chilled ginger beer.
5. Stir gently to combine without losing the fizz.
6. Garnish with a lime wedge, fresh mint and an optional drizzle of Mountain Mist Ginger Whipped Honey.
7. Serve immediately while beautifully chilled.

MOUNTAIN MIST TIP

For an extra burst of fresh ginger flavour, lightly muddle a thin slice of fresh ginger in the base of each mug before adding the remaining ingredients.

Gather around the table.