

# Classic Moscow Mule

## Ingredients

- 1.5 ounces (45 ml) vodka
- 0.5 ounce (15 ml) fresh lime juice
- 4 ounces (120 ml) ginger beer
- Ice
- Lime wedge, for garnish (optional)
- Fresh mint leaves, for garnish (optional)

## Equipment

- A copper mug, or a 10-12oz glass
- A measuring jigger
- A citrus juicer if you're squeezing your own lime juice
- A cocktail stirrer or a spoon

## Method

1. Fill your mug with ice, ideally crushed ice.
2. Pour 1.5 ounces of vodka over the ice.
3. Squeeze the juice from a lime and add 0.5 ounces to the mug.
4. Top off the mug with ginger beer (roughly 4 ounces).
5. Gently stir the ingredients together in the mug. Be careful not to over-stir, as you want to preserve the carbonation of the ginger beer.
6. Garnish your Moscow Mule with a lime wedge and a few fresh mint leaves.

For an extra kick, you can add a slice of fresh ginger or a splash of ginger syrup to enhance the ginger flavor. If you prefer a sweeter Moscow Mule, you can add a drizzle of simple syrup or honey to taste. Feel free to adjust the ratios of vodka, lime juice, and ginger beer according to your personal preference.



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DRINKWARE