

Fresh Ginger Mule

GINGER · LIME · LIVELY

Difficulty: Medium · Time: 4 min · Glass: Highball glass · Featuring: Mr. Mezcal Espadín

YOU'LL NEED

2 oz / 60 ml	Mr. Mezcal Espadín
1/2 oz / 15 ml	freshly squeezed organic lime juice
3/4 oz / 22.5 ml	organic ginger syrup, prepared below
3 oz / 90 ml	chilled sparkling water
1	organic lime wheel (optional)

MAKE IT

- 1 Stir the mezcal, lime juice, and ginger syrup together in a tall glass.
- 2 Add ice, then the sparkling water.
- 3 Stir gently and garnish.

MAKE THIS FIRST · Organic ginger syrup

30 g peeled, thinly sliced organic ginger

1/2 cup / 120 ml water

1/2 cup / ~100 g organic cane sugar

1. Combine the ginger and water in a small saucepan. Simmer gently, covered, for 5 minutes.
2. Remove from the heat and steep for 10 minutes.
3. Strain, then add enough water to restore the liquid to 120 ml.
4. While warm, dissolve the cane sugar into it. Cool completely.

Prepare small batches, refrigerate promptly in clean, covered containers, and use them fresh.

GOOD TO KNOW

A regular highball glass works perfectly — no specialty copper mug required.