
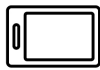





MAKES: 01
EST. COST: \$2.25 SERVING

MOSCOW MULE

ACTIVE: 05 MIN
TOTAL TIME: 15 MIN

INGREDIENTS		DIRECTIONS	
GINGER SYRUP		01.	Make the ginger syrup by adding the water, sugar, and ginger to a small saucepan. Stir it all together and bring to a boil – this should only take a minute or two. Once boiling, remove from heat and let it hang out for 10 minutes.
1/2 cup	water		
2 tbsp	white sugar	02.	Strain the syrup into a cup, then use the back of a spoon to press out any remaining liquid. No strainer? Pour the syrup through a coffee filter instead.
1 tbsp	ginger – unpeeled, finely grated		
MOSCOW MULE		03.	In a copper tumbler (optional, but looks fancy), add the vodka, ginger beer, lime juice, and ginger syrup. Stir and then add lots of ice and a slice of lime. There will be enough leftover syrup for several more drinks – if you don't use it all at once, you can store it in the fridge for a couple of weeks.
3 tbsp	vodka		
2/3 cup	ginger beer		
1 tbsp	lime juice		
1 tbsp	ginger syrup		
A few	ice cubes		
A slice of	lime		
EQUIPMENT			
			
Paring Knife	Cutting Board	Microplane	
			
Small Saucepan	Small Strainer		