

Kentucky Mule

BOLD FLAVOR SOUTHERN SOUL

A classic for a reason! The Kentucky Mule is crisp, refreshing, and full of character - just like our home state. Smooth bourbon, spicy ginger beer, and a splash of lime come together for the perfect sip, whether you're on the porch, at the fire pit, or simply enjoying a quiet evening.

INGREDIENTS

- 2 oz bourbon (try a Kentucky bourbon for an extra special touch)
- 4-6 oz ginger beer (chilled)
- 1/2 oz fresh lime juice (about 1/2 a lime)
- Fresh mint leaves (for garnish)
- Ice

DIRECTIONS

Step 1: Fill a copper mug (or your favorite glass) with ice.

Step 2: Pour in the bourbon and fresh lime juice.

Step 3: Top with chilled ginger beer and stir gently.

Step 4: Garnish with a lime wedge and a sprig of fresh mint.

Mabel's Tip: For the best flavor, use a good quality Kentucky bourbon and a crisp, spicy ginger beer. Don't skip the fresh lime - it makes all the difference!

Contains Alcohol - 21+. Please enjoy responsibly.