

Spiced Pear Mule

CRISP. WARM. REFRESHINGLY DIFFERENT.

The Spiced Pear Mule takes the classic mule and gives it a cozy, Southern twist. Sweet, juicy pear, a hint of warm spice, crisp ginger beer, and a splash of citrus come together for a drink that's refreshing, flavorful, and just a little unexpected-just like the best moments at the table.

INGREDIENTS

- 2 oz bourbon (your favorite)
- 2 oz pear nectar (or pear juice)
- 1/2 oz fresh lime juice (about 1/2 a lime)
- 1/2 oz spiced simple syrup (see Mabel's Tip)
- 4-6 oz ginger beer (chilled)
- Ground cinnamon (for garnish, optional)
- Ice
- Pear slice, rosemary sprig, and/or cinnamon stick (for garnish)

DIRECTIONS

Step 1: Fill a copper mug or rocks glass with ice.

Step 2: Add bourbon, pear nectar, lime juice, and spiced simple syrup.

Step 3: Stir gently to combine.

Step 4: Top with ginger beer and give it a light stir.

Step 5: Garnish with a fresh pear slice, a rosemary sprig, and/or a cinnamon stick.

Mabel's Tip: Spiced Simple Syrup: In a small saucepan, combine 1 cup water, 1 cup sugar, 1 cinnamon stick, 2 whole cloves, and 2 slices of fresh ginger. Bring to a simmer, stir until sugar dissolves, then let cool. Strain and store in the refrigerator for up to two weeks. It also makes a delicious addition to hot tea or cider!

Contains Alcohol - 21+. Please enjoy responsibly.