

Zing & Zest Ginger Mule

with Pink & Pink Rimmer



Meet the Zing & Zest Ginger Mule, a bold and refreshing twist on the classic mule. Made with our Fennel and Fire caffeine-free ginger & green tea, this cocktail delivers a bright, zesty kick of ginger with a smooth, refreshing finish—perfect for any time of day. Topped with a fizzy splash of ginger beer and served in a copper mug with a Fennel and Fire Pink & Pink Shake rim, it's the ultimate balance of spice, citrus, and zest.

Servings: One
Skill Level: Easy
Time: 5 min

Ingredients:

2 oz Bourbon or Vodka (alcoholic or nonalcoholic)
3 oz of Fennel and Fire Caffeine-free Ginger Tea chilled
1/2 oz fresh lime juice and zest, one lime wheels
1 oz honey syrup (1:1 honey and warm water) chilled
2 dashes of Angostura bitters
1 ounce of ginger beer (to top)
Ice
Rimmer: Fennel and Fire Pink & Pink Shake & Sugar (optional)
Garnish: Lime Wheel

Instructions:

1. Brew Fennel and Fire Ginger tea strong and let it chill.
2. *Rim half the glass or copper mug with Fennel and Fire Pink & Pink Shake.
3. Combine bourbon (or vodka), chilled tea, lime juice, lime zest and honey syrup in a shaker.
4. Add Ice and shake well.
5. Strain the drink into an ice-filled glass.
6. Top with ginger beer for extra fizz and two dashes of bitters
7. Stir gently and garnish with a lime wheel.

How to Rim the Glass with Fennel and Fire Pink & Pink Shake

1. Prepare the rim: Run a lime wedge around the rim of the glass to moisten it.
2. On a plate, mix 1/2 tsp of Pink & Pink and 1 tsp sugar.
3. Coat half the rim: Dip the lime-rubbed rim into the blend and gently shake off any excess.

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