



NAFER Happy Hour
October 8, 2020
6:15 p.m. - 7:30 p.m. ET

What You Need:

- Copper mug or glass
- 2 cups of ice
- 2 limes
- 1 orange
- Knife
- Cutting board
- Citrus juicer (optional)

What You Received:

- Cocktail kit
(vodka, infusion mixers)
- Shaker

What You Need to Prep:

- Chill mug or glass 5 minutes
before the event
- Slice limes in half

Cocktail Courier

ORANGE MULE



RECIPE BY
TOMMY KLUS

ORANGE MULE

BY TOMMY KLUS

MAKES

1

COCKTAIL

SHAKE / STIR / BUILD
PREP TIME: 3 MINUTES
SKILL: EASY

REQUIRED TOOLS: JIGGER, KNIFE,
CITRUS JUICER, COBBLER SHAKER,
FINE MESH STRAINER, MULE MUG

INGREDIENTS

1.50 OZ VODKA

0.50 OZ LIME

0.50 OZ ORANGE-INFUSED HONEY

3.00 OZ GINGER BEER

GARNISH: ORANGE CRESCENT

INSTRUCTIONS

1. Chill copper mug by placing in fridge/freezer, or by filling with ice water and setting aside for 5 minutes.
2. Juice limes and set aside. Cut orange crescents for garnish.
3. Measure and add all ingredients (except for ginger beer and garnish) to cobbler shaker.
4. Fill shaker with ice and shake vigorously for 10 seconds.
5. Remove copper mug from fridge/freezer or if using ice water, empty the glass.
6. Strain shaken cocktail into the mug.
7. Top with measured amount of ginger beer, then stir with a bar spoon (or teaspoon) to mix contents.
8. Garnish with an orange crescent.

Cheers!

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