

# hey **RAGE**

## HOW TO MULE

BY EDGAR FLORES

While the Moscow Mule is one of the most straightforward cocktails, it also easily lends itself to modifications and creativity. At Nose Dive, we offer guests the chance to “Ride Your Own Mule,” a personalized journey of cocktail creating that uses flavored vodka, infused gin, bourbon, and more. There’s no reason why you can’t offer this liquid adventure to your guests at your next dinner party by allowing them to choose their spirit and garnish of choice. I’ll walk you through it.

*Edgar Flores is the Bar Manager of Nose Dive Gastropub in Greenville, South Carolina*



## CREATING YOUR OWN MOSCOW MULE BAR: WHAT YOU’LL NEED >>>

► **BOOZE:** The classic mule features unflavored vodka, but have fun with it, especially if you’re hosting a party. For a warming holiday mule, swap out vodka for cognac or high-quality brandy. Consider flavored spirits too—St. George’s domestic apple brandy is perfect for fall, and Cathead Honeysuckle Vodka from Mississippi makes for a delicious mule. For flavored vodkas, also try coconut, vanilla, chocolate, peach, and pineapple. And why not offer a bourbon or infused gin too?

► **CRUSHED ICE:** If you don’t have a crushed ice machine, try a Lewis ice bag and mallet. A Lewis bag (about \$10)

is a heavy-duty canvas bag that you can fill with ice, close tightly, and smash with the mallet.

► **LIME JUICE:** Always use fresh lime juice for the best flavor. You can pre-squeeze to make execution faster, but the prepackaged stuff is sweetened, artificially flavored, and loaded with preservatives.

► **GINGER BEER:** The recent explosion of ginger beers means there are plenty of great ones readily available (Gosling’s, Barritt’s, Blenheim). But I make ginger beer myself. It’s actually easy to do, you just need time: a couple of hours and an overnight fermentation.\*

► **COPPER MUGS:** Presentation is everything. You see one of these copper mugs across the room and instantly crave whatever drink it’s holding.

► **GARNISHES:** A garnish adds another flavor dimension or complements existing flavors in the drink, setting it up to be delicious even before the first sip. Depending on the spirit or flavor, the garnish should follow suit. For the holidays, offer fresh cranberries or cranberry bitters to add subtle dimension. This fall, try a cinnamon stick or whole star anise to spicily complement the ginger.

\*For Flores’ homemade ginger beer recipe, see page 106.

## 5 STEPS TO THE MOSCOW MULE

1. Grab a copper cup.
2. Fill cup to the rim with crushed ice (very important that it’s crushed).
3. Squeeze fresh lime juice over ice, 1–2 wedges.
4. Pour selected spirit over lime juice and ice.
5. Finish with ginger beer and preferred garnish.