

PERSPECTION MULE

Ingredients

- 2 oz Strawberry Coconut Vodka
- 1 oz fresh lime juice
- 4 oz ginger beer (approximate – to fill)
- 2-3 fresh strawberries, muddled
- Fresh mint sprig for garnish
- Fresh strawberry for garnish

Instructions

1. Prepare strawberries: Hull and quarter 2-3 fresh strawberries.
2. Muddle: Place strawberry pieces in a copper mug or highball glass. Muddle gently for 8-10 seconds until strawberries are broken down and juicy. Don't over-muddle or you'll get bitterness.
3. Add vodka and lime: Pour strawberry coconut vodka and fresh lime juice over the muddled strawberries.
4. Fill with ice: Add ice cubes to fill the mug or glass.
5. Top with ginger beer: Pour ginger beer slowly over the ice to fill, preserving carbonation as much as possible.
6. Stir gently: Use a bar spoon for 2-3 gentle stirs to incorporate the muddled strawberries throughout.
7. Garnish: Slap a mint sprig to release oils, then place prominently in the drink. Add a whole strawberry on the rim or a strawberry fan (slice strawberry several times from tip toward stem, leaving stem intact, then fan out).
8. Serve with a straw.