

THE ILLUSIONIST'S APPLE

Ingredients

- 2 oz Apple Gin
- 0.5 oz fresh lime juice
- 4 oz ginger beer
- Candied ginger for garnish
- Lime wheel for garnish

Instructions

1. Prepare your glass: Fill a highball glass (or copper mug for classic mule presentation) with ice.
2. Add spirits and citrus: Pour apple gin and fresh lime juice directly into the glass over ice.
3. Top with ginger beer: Slowly pour ginger beer over the ice to preserve carbonation. Pour down the side of the glass rather than directly onto ice.
4. Stir gently: Use a bar spoon to give 2-3 gentle stirs, just enough to incorporate ingredients without losing bubbles.
5. Garnish: Place a lime wheel on the rim or floating in the drink. Add a piece of candied ginger on a cocktail pick.
6. Serve with a straw or stirrer.