

Amaro Mule

Ginger beer and bitter herbs in a frosted copper mug.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Copper mug	Built	Lime wedge, mint sprig and candied ginger

INGREDIENTS

2 oz Amaro Averna

Montenegro for a lighter, floral version

$\frac{3}{4}$ oz Fresh lime juice

4 oz Spicy ginger beer

Fever-Tree or Q — very cold

1 Lime wedge, mint sprig and candied ginger for garnish

METHOD

1. Fill a copper mug to the brim with crushed ice.
2. Add the amaro and lime juice.
3. Top with cold ginger beer and stir once from the bottom.
4. Crown with crushed ice, then tuck in the lime wedge, mint and candied ginger.

BARTENDER'S TIP

The copper mug isn't decoration — it takes the chill of the crushed ice instantly and keeps the drink colder than glass through the whole pour.

THE STORY

The Moscow Mule was invented in 1941 to move unsellable vodka and unsellable ginger beer at once. Swap in amaro and the formula finally has something to say: ginger's heat and amaro's root bitterness are the same conversation in two accents.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/amaro-mule