

Some favorites mixed with Bedford's Ginger Beer

Dark and Stormy

Ingredients

2 oz. Dark Rum
Bedford's Ginger Beer

Instructions

Pour rum over ice in a tumbler and fill with Bedford's Ginger Beer. Garnish with a lime wedge(optional)

Moscow Mule

Ingredients

2 oz. Vodka
2 oz. Lime Juice
8 oz. Bedford's Ginger Beer

Instructions

Mix all ingredients in tall glass with ice. Here are some tips from one of our user: for the best Moscow Mule, use a copper cup instead of glass. After packing it full of ice, squeeze 1/2 of a lime into the cup and scrape the remainder of lime pulp around top rim. Add 2 shots of vodka and then fill with Bedford's Ginger Beer. Cold and refreshing. Be careful, though

The Perfect Storm

Ingredients

1 1/2 oz. Grand Marnier
1/2 oz. Lime Juice
3 oz. Bedford's Ginger Beer
3 drop(s) Angostura Bitters

Instructions

Combine Grand Marnier, lime juice and bitters in a mixing glass. Add ice and shake vigorously. Strain over fresh ice into a highball glass, top with Bedford's Ginger Beer and swirl. Garnish with a lime wedge.

Gin Gin Mule

Ingredients

Note: One fluid ounce equals two tablespoons.

3/4 ounce lime juice

1 teaspoon superfine granulated sugar)

8 to 10 mint leaves, chopped

2 ounces Bedford's Ginger Beer

1 and 1/2 ounces Tanqueray gin

Garnish: sprig of mint

Instructions

Muddle the lime juice, simple syrup, and mint leaves together in the bottom of a mixing glass. Add ginger beer and gin. Shake well. Pour into a highball glass filled with ice, and top with Bedford's Ginger Beer and a sprig of mint.

Simple Syrup

Combine sugar and water in a saucepan. Bring to a boil for a few seconds. Set aside to cool

Kentucky Mule

Ingredients

1 1/2 oz Bourbon Whiskey

fill with Bedford's Ginger Beer

1 splash Lime Juice

Fill glass with ice. Add bourbon, fill with Bedford's Ginger Beer and a splash of lime juice. Stir and drink!

Not Shirley's Temple

Ingredients:

1 ounce grenadine

6 ounces Bedford's Ginger Beer

2 ounces Vodka

Add ice, mix and enjoy