

# Silver Mule



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1

2oz 1800 tequila

Ginger Simple Syrup \*

1oz ginger simple syrup\*

1c water

4oz ginger beer

1c sugar

1/2 lime + 1 lime wedge for garnish

2T ginger, grated

Make simple syrup: In large pot, boil together water, sugar and ginger until sugar is completely melted. Strain ginger and allow mixture to cool. Keep refrigerated, tightly covered, for up to 2 weeks. This is great to sweeten iced tea or iced coffee.

In large shaker filled with ice cubes, mix together tequila, ginger simple syrup, ginger beer and juice from a half of a lime. Shake well. Strain and serve in ice~cold copper cup with lime wedge for garnish.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)