

Fabulous Fall Cocktail: The Apple Ginger Mule

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By: *Jenn*

We love the Moscow Mule this time of year — it's so spicy and comforting. So this apple-a-fied version that was created by San Francisco mixologist [Brooke Arthur](#) that we got from [Aviation American Gin](#)? Yep, had to try it. (And how gorgeous is that liquor bottle?)



Apple Ginger Mule Recipe

Ingredients

4 pieces sweet apple chunks
1½ oz Aviation Gin
¾ oz freshly pressed lime juice
1 oz simple syrup
2 oz ginger beer

Directions

In a pint mixing glass, muddle the apple chunks.



Add gin.



Add lime juice.



And simple syrup.



Fill with ice



Shake vigorously. Strain into ice-filled collins glass. (Or, in my case, the closest shaped glass you have to that.)



Top with ginger beer. (I always spring for the Barritts — no high-fructose corn syrup! Plus, it's Bermuda's favorite, which makes me feel 100 percent more tropical, no matter the weather.)



Garnish with sliced apple.



Drink!



I've never been a huge gin fan, but this Aviation is good stuff — and this apple ginger mule recipe is damn delicious. I clearly didn't like gin enough before because I wasn't drinking the good stuff, nor was I drinking it with the right stuff. But now that I have a bottle of this at home, well, it's apple ginger mules for all! And a big thanks to Aviation for sending us this recipe and the bottle to try — my gin life has been forever changed for the better!

Do you have a favorite gin recipe? Fall cocktail you love to shake up? —Jenn