



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Beijing Mule

Recipe adapted from Cameron Bogue

Makes 1 drink

Ice

2 ounces roasted Asian pear-infused Smirnoff Vodka (or Hangar 1 Pear vodka)

¼ ounce yuzu juice

½ ounce saffron simple syrup (recipe follow)

Ginger beer

Lime twist, for garnish

Fill a tall glass with ice. Add the vodka, yuzu juice and saffron syrup and stir. Fill the rest of the glass with ginger beer. Stir, garnish with the lime twist and serve.

**To make saffron simple syrup, bring 1 cup water and 1 cup sugar to a boil and stir until sugar is dissolved. Remove from the heat and add ½ teaspoon saffron threads. Place into an airtight container and refrigerate for 2 days, then strain before using.*