
Key Lime-Ginger Mule Cocktail

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Servings: 4

Start to Finish Time: 30 minutes

2 tablespoons water

6 tablespoons Key Lime juice

1/2 cup sugar

2 tablespoons ginger spice paste

1 lime (for wedges)

24 ounces ginger ale, chilled

4 sprigs fresh mint, divided

cubed ice

In a small saucepan on medium heat, place the water, lime juice, sugar and ginger. Bring to a simmer. Simmer for 2 to 3 minutes or until the sugar has dissolved. Remove from the heat. Let stand for 5 minutes. Strain. Allow to cool completely.

Cut the lime into four wedges. Fill four mugs with ice. Divide the gonger syrup evenly among the mugs. Top with ginger ale. Stir gently. Garnish with a sprig of mint.

(NOTE: For an adult beverage, replace the ginger ale with 12 ounces of vodka and 12 ounces of ginger beer.)

Beverages

Per Serving (excluding unknown items): 157 Calories; trace Fat (0.2% calories from fat); trace Protein; 40g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 14mg Sodium. Exchanges: 0 Vegetable; 2 1/2 Other Carbohydrates.