



MOSCOW MEW

Moscow Mule

The Moscow Mule is a vodka-based cocktail – named ‘Moscow’ because of the association between vodka and Russia, and ‘Mule’ because the flavour has a kick to it! It is fizzy, tangy, sweet and spicy all at once, and traditionally presented in a copper mug, but will taste just as good in whatever receptacle you serve it in!

Moscow mules and moggies

After Moscow, Russia's largest city is St Petersburg. In the early 18th century, Elizabeth of Russia ordered cats to be brought to the Winter Palace in St Petersburg to control a mouse infestation.

Due to their success, the cats were allowed to remain. The palace is now the Hermitage Museum, and a group of neutered cats still keep the basements rodent-free; they are much loved by staff and visitors alike!



international
cat care

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Ingredients

Serves 1

- 60ml vodka
- 120ml ginger beer
- Juice of half a lime
- 2 slices of lime
- Sprig of mint leaves
- Handful of ice



Method

- Put the ice into a glass
- Pour in the vodka, ginger beer and lime juice
- Stir well with a long spoon
- Garnish with lime slices and mint sprig

Alcohol-free version: add the juice of a whole lime rather than just half.

Don't forget to share your party pictures with us!

#iCatCare60 #CatCocktails

