

# Big Green Egg Charred Cherry Moscow Mule

Charred Cherries meet ginger beer, mint and lime in this epic Big Green Egg Cocktail. Serve this cocktail in a shiny copper mug for that WOW effect at your next dinner. Happy Cooking, Chef Jason

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** Makes 1 Cocktail

**Prep time:** 10 Minutes

**Cook time:**

## ***Ingredients:***

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 wedge	Lime, Small	
4-6 ea	Cherries, Pitted, Charred	Char on Big Green Egg
2 fl oz	Vodka, Choice	
¾ cup	Ginger Beer	
1 sprig	Mint Top	
1 wedge	Lime, Small	
2-4 ea	Cherries, Pitted, Charred	Char on Big Green Egg

## ***Preparation Directions:***

Using A Copper Mug, Sugar the rim using cane sugar (if desired)

Fill Copper Mug with Ice

Using a cocktail shaker, Filled with Ice add the following:

1 Wedge Lime

4-6 Charred Cherries

Muddle Lime and Cherries

Add

2 Fl Oz Vodka (your choice)

¾ Cup Ginger Beer

Put top on shaker and secure

Shake actively for 10-15 seconds

Pour over ice in mason jar

Garnish with

Lime Wedge

Charred Cherries