

# Drink Takes on National Moscow Mule Day

## An In-Depth Look at the Refreshing Cocktail



On August 19th, people across the country will raise a glass to National Moscow Mule Day, a celebration of the iconic cocktail that has become a summer staple. With its refreshing combination of vodka, ginger beer, and

lime, the Moscow mule is a thirst-quenching treat that is perfect for any occasion, from casual gatherings to festive parties.



## National Moscow Mule Day Drink Recipes: Drink Takes on National Moscow Mule Day: Moscow Mule Day with Refresh Cocktail

★★★★☆ 4.5 out of 5

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The origins of the Moscow mule are somewhat murky, with multiple bartenders claiming to have invented the drink in the early 1940s. However, the most popular story attributes its creation to John G. Martin, who is said to have combined vodka, ginger beer, and lime juice at the Chatham Hotel in New York City in 1941. The drink quickly became popular with the hotel's clientele, and it soon began to spread to other bars and restaurants in the city.

The Moscow mule's popularity continued to grow in the 1950s and 1960s, thanks in part to its association with celebrities such as Frank Sinatra and Marilyn Monroe. Today, the Moscow mule is one of the most popular cocktails in the world, and it is enjoyed by people of all ages.

There are many different ways to make a Moscow mule, but the classic recipe is simple and straightforward. All you need is vodka, ginger beer, lime juice, and a copper mug. To make the drink, simply fill a copper mug with ice, add vodka, ginger beer, and lime juice to taste, and stir. Garnish with a lime wedge, and enjoy.

In addition to the classic recipe, there are many variations on the Moscow mule that you can try. Here are a few ideas:

- Add fresh fruit to your Moscow mule, such as strawberries, raspberries, or blueberries.
- Swap out the ginger beer for ginger ale or club soda.
- Add a splash of cranberry juice or orange juice to your Moscow mule for a fun twist.
- Make a spicy Moscow mule by adding a dash of cayenne pepper or jalapeño pepper.

No matter how you choose to make it, the Moscow mule is a delicious and refreshing cocktail that is perfect for any occasion. So raise a glass to National Moscow Mule Day, and enjoy this classic drink!

### **Moscow Mule Trivia**

- The Moscow mule is the official cocktail of the state of Massachusetts.
- The world's largest Moscow mule was made in 2018 and contained 2,000 gallons of the drink.
- The Moscow mule is a popular hangover cure.

- The copper mug is said to help keep the Moscow mule cold and refreshing.

## Celebrate National Moscow Mule Day

There are many ways to celebrate National Moscow Mule Day. Here are a few ideas:

- Make a Moscow mule at home and enjoy it with friends.
- Visit a bar or restaurant that is offering Moscow mule specials.
- Attend a Moscow mule-themed party.
- Share your favorite Moscow mule recipes on social media.

No matter how you choose to celebrate, make sure to raise a glass to this iconic cocktail on August 19th!

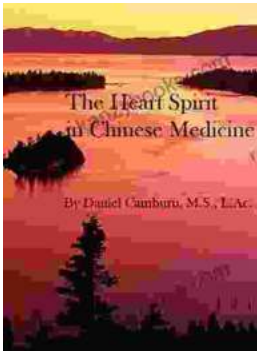


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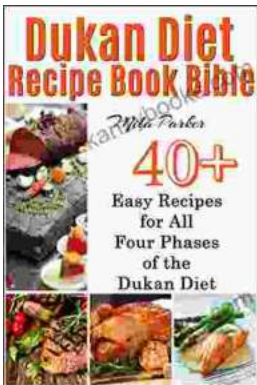
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