

Moscow Mule

Submitted by Shannon Gaines Bowman

This is the perfect drink for summer—bright, bubbly and best served colder-than-cold. Keeping it chill is part of the reason to serve it in a copper mug—the metal also heightens the flavors.

2 oz. vodka
3-4 oz. ginger beer
Juice from half a lime
Lime for garnish
Mint sprig for garnish



Add the vodka, beer and lime juice to a Moscow Mule copper mug or highball glass filled with ice. Garnish with a lime wheel and mint sprig.

Tropical Sangria

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This is a sweet, boozy pitcher full of summer. Eat every last bite of the fruit—don't let that goodness just sit in the glass.

1 cup pineapple chunks
6 to 8 strawberries sliced in half
½ orange, cut in thin slices
½ orange, juiced
1 cup rum
1 cup pineapple juice
1 bottle white wine



1. Slice all of your fruit and place in a large pitcher.
2. Add orange juice, rum, pineapple juice and bottle of white wine. Mix well.
3. Chill in the refrigerator for 2 to 4 hours to allow the fruit to soak up liquid. Fill glasses with ice and serve chilled.