DID YOU KNOW? Using pure filtered or distilled water to make ice cubes helps keep them clear.

DID YOU KNOW? The slightly “sour” taste imparted by club soda is a reaction of the CO2 hitting your taste buds.

**STEP 1**
If possible, chill Polar® products.

**STEP 2**
Begin with most delicate recipe, then move to bolder ones (go from 1 to 4).

**STEP 3**
Build each recipe in mason jar; if recipe needs “shaking” secure jar lid tightly. Always swirl or stir gently so as not to bruise the bubbles.

**STEP 4**
Taste. (Then take sip of water before moving to next recipe.)

**STEP 5**
Share.

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**Blueberry Gin**
Add 1/2 the GIN to the jar with the BLUEBERRIES. Muddle gently with back of spoon, or shake vigorously to release flavor. Top with POLAR® LIME TONIC.

**Minted Rum Sparkler**
Add 1/2 COCONUT RUM and ICE to the jar with MINT. Shake vigorously! Top with POLAR® CLUB SODA, and swirl.

**Mexican Ginger**
Add some ICE and 1/2 the TEQUILA to the jar containing CANDIED GINGER. Shake vigorously. Top with POLAR® GOLDEN GINGER ALE.

**Salty Caramel**
Pour 1/2 the KARAMEL VODKA, over a generous amount of ICE, into the empty jar. Top with POLAR® VICHY WATER and then swirl gently.

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**Sweetness** is the most pleasurable of all the human tastes, so no surprise in the infinite combinations of ginger ale and spirits. Polar® Golden Ginger Ale however adds a twist. Its extra bold taste delivers the fiery heat of real ginger with about 20% less sugar than regular.

**Bitterness** is the most sensitive of the four basic tastes. Polar® Tonic Waters partner incredibly well with clear spirits (gin, vodka, certain rums) to bring out their botanical notes and add depth to sweet component in recipes.

**Sourness** is the formal description of when taste buds detect acidity. Polar® Club Soda works to provide cocktails with a very clean taste to brighten the flavors of spirits and juices, more than sparking water does. Plus, the carbonation and added minerals of Polar® Club Soda are able to impart sparkle to drinks without calories or sugar.

**Saltiness** is an incredibly powerful element in cocktails. It can be used to enhance sweetness or temper bitterness. Polar® Vichy Water enhances the complex taste in liqueurs such as Campari or balance confectionery ingredients such as caramel.