

**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.

“Bitterness”

2.

#### ■ 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



**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.

#### ■ Mexican Ginger

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

4.

“Sweetness”

GINGER ALE

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

#### ■ Minted Rum Sparkler

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

“Sourness”

1.

**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 sparkling water does. Plus, the carbonation and added minerals of **Polar® Club Soda** are able to impart sparkle to drinks without calories or sugar.

CLUB SODA

VICHY

“Saltiness”

3.

#### ■ 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.

**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.



FAMILY MADE SINCE 1882

MIXER TASTING

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