

1 YEAR LIMITED WARRANTY

Your Wolfgang Puck Mule Mug Set is warranted to be free of defects under normal household use for a period of 1 year from the date of original purchase to original purchaser.

This warranty excludes damage caused by accident, overheating, misuse or abuse and does not apply to scratches, stains, discoloration or other damage which does not impair the functionality of the product.

This warranty gives you specific legal rights, and you may also have other rights which may vary from state to state.

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 8:30am-5:00pm EST

Website: warranty.synergyhousewares.com

Printed in China

Model SWPMMSET2

WOLFGANG PUCK

USE AND CARE MULE MUG SET

Set Includes: Two 18 oz. Mule Mugs



Wolfgang Puck is a trademark of Wolfgang Puck Worldwide

Actual product may differ slightly from image on this page

Model SWPMMSET2



Wolfgang Puck

Mule Mug Set

Use and Care

Before Your First Use

Hand wash the mugs in warm water with mild dishwashing soap using a sponge or nylon pad. Rinse and dry thoroughly.

Cleaning

Hand washing is recommended to retain the original luster and shine. To clean simply use warm water, a mild dishwashing soap and a soft sponge or nylon pad. Rinse and dry thoroughly.

Do not soak the mugs in water for an extended period of time, even if they are heavily soiled. The chlorine and mineral content of your water, especially iron, can cause corrosion or discoloration.

Do not use steel wool or other abrasive cleaning pads and abrasive cleaners.

Removing Stains

To remove stubborn stains or tarnish, we recommend mixing lemon juice with salt and gently rubbing off the tarnish with a soft cloth. Rinse and repeat if necessary. Vinegar can also be used.

Warnings

Do not use the mugs on the stove top, in the oven or in the microwave.

In the beginning, there was Wolfgang Puck. There were cooks and there were kitchens and there were people eating food, but the world had never seen anything like Spago—with its California cuisine, its casual elegance, and its chef whose genuine warmth and love of craft redefined the dining experience. And they came—from LA and from everywhere—to experience the future. Wolfgang Puck shaped the modern culinary landscape: he was the first celebrity chef, the inventor of fusion cuisine, the first in farm-to-table. His work is inspired by California living, and an insistence on only the freshest ingredients. From his legendary fine dining icons, his entrepreneurial spirit has built an empire—from dining, to catering, to products for the home—touching the lives of millions around the globe. Today, as always, Chef Puck is earnestly, restlessly, tirelessly at work behind the scenes inventing what's next. He is driven by a genuine love of his craft, a passion for what's possible, and its potential to change the world.



Classic Moscow Mule

Makes 2 servings

INGREDIENTS

Ice, as needed
6 ounces vodka or as much as desired
12 ounces good quality ginger beer
1 1/2 ounces fresh squeezed lime juice
2 tablespoons ginger syrup (see recipe on page 6)
Lime wedges, for serving

METHOD

1. Fill mugs to the rim with ice.
2. Add all ingredients, except lime wedges, then stir to incorporate.
3. Garnish with lime wedges and serve.

Dark and Stormy

Makes 2 servings

INGREDIENTS

Ice, as needed
6 ounces spiced rum or as much as desired
12 ounces good quality ginger beer
1 1/2 ounces freshly squeezed lime juice
2 tablespoons ginger syrup (see recipe on page 6)
Lime wedges, for serving

METHOD

1. Fill mugs to the rim with ice.
2. Add all ingredients, except lime wedges, then stir to incorporate.
3. Garnish with lime wedges and serve.

Mexican Mule

Makes 2 servings

INGREDIENTS

Ice, as needed
6 ounces tequila or as much as desired
12 ounces good quality ginger beer
1 1/2 ounces freshly squeezed lime juice
2 tablespoons ginger syrup (see recipe on page 6)
Lime wedges, for serving

METHOD

1. Fill mugs to the rim with ice.
2. Add all ingredients, except lime wedges, then stir to incorporate.
3. Garnish with lime wedges and serve.

Ginger Syrup

Makes 1 1/4 cups

INGREDIENTS

1 cup water
2 cups granulated sugar
1/4 cup fresh ginger, finely chopped

METHOD

1. Combine all ingredients in a medium saucepan.
2. Bring to a boil over medium heat then reduce heat to a slow simmer.
3. Let simmer for 15 minutes then remove from heat.
4. Let cool then strain out chopped ginger.
5. Use as desired and store any remainder in an airtight container in the refrigerator for up to 1 week.