

Chúc  
Mừng  
Năm  
Mới



  
DIASPORIC VIETNAMESE ARTISTS NETWORK

&

**Smithsonian Asian Pacific  
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presents

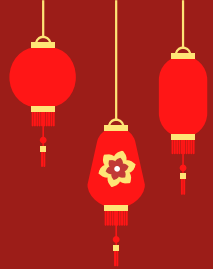
**ACCENTEDiRL:**  
A Night of Poetry



**Cathy Linh Che  
Diana Khoi Nguyen  
Bao Phi  
Paul Tran**

HOSTED BY  
VIET THANH NGUYEN

*February 19, 2021*



An  
Khang  
Thịnh  
Vượng



# FIRECRACKER

cocktail design by Thuy Phan

## Ingredients:

- 2 oz tequila, mezcal, or whiskey
- 1 oz mandarin orange juice
- 1 oz lime juice
- 1/2 oz ginger lime infused honey
- Thail chili pepper, chopped into thin slices
- \*garnishes:* candied ginger, thai chili pepper, mandarin orange slices, sugar or chili lime salt

## Instructions:

1. Rim glass with sugar or chili lime salt, depending on your selected liquor base. See notes for details.\*
2. Add all liquid ingredients in a shaker with 1-2 small pieces of chopped chili pepper. (You can add more or less honey and chili, to taste.) Add ice and shake well.
3. Strain the drink into a chilled glass, with fresh ice.
4. For your garnish, add candied ginger, chili pepper, and orange wedges onto a cocktail pick.

## Notes:

- *\*How to rim your glass:* If you're using tequila/mezcal, use a lime wedge to wet the rim, then dip it into the chili lime salt. If you're using whiskey, wet the rim with honey then dip it into sugar.
- *Pro tip:* To make mixing easier, turn your honey into a syrup. Heat 2 parts honey with 1 part water over the stovetop until the honey dissolves.
- If possible, always use freshly squeezed fruit juice.
- If you run out of ginger lime infused honey, use plain honey and muddle fresh ginger into your drink. Or replace it with a ginger-infused simple syrup.
- Try a mixture of 1.5 oz tequila and 0.5 oz mezcal for a slightly smoky margarita.