



DIAW

DIASPORIC VIETNAMESE ARTISTS NETWORK



ACCENTED with
SHE WHO HAS NO MASTER(S)
TEA & TAROT

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with Thi Bui



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mixaphoria

spring equinox

cocktail design by Thuy Phan

Serving Size: 1 – Prep Time: 15-20 minutes – Mixing Time: 3-5 minutes

Ingredients: 1.5 oz vodka
loose leaf oolong tea or green tea*
1.5 oz grapefruit juice
1 tsp lemon juice
1/3 oz honey

Instructions:

1. Add 1 tsp of loose leaf oolong tea or 2 tsp of green tea to the vodka, and leave it to steep for 15-20 minutes.
2. After steeping, strain the infused vodka into a shaker with grapefruit juice, lemon juice, honey, and ice. Shake well.
3. Strain the drink into a chilled glass, with or without ice. If using ice, use a single large ice cube/sphere to keep your drink cold without diluting it too quickly.
4. Garnish with grapefruit slices.

Notes:

- *Use oolong tea if you prefer earthier flavors. Use green tea if you'd like your drink to take on a more floral, grassy note. While this recipe uses MEM tea, you can use any brand, and add more or less tea to the infusion depending on the brand's instructions, and to your taste. If using tea bags instead of loose leaf tea, steeping time may be cut down to as little as 10 minutes.
- To make mixing easier, turn your honey into a syrup. Heat 2 parts honey with 1 part water over the stove until dissolved.
- If possible, always use freshly squeezed fruit juice.
- To dress up your drink for spring, garnish it with edible flowers.

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