



DIASPORIC VIETNAMESE ARTISTS NETWORK

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present

## ACCENTEDiRL: Tales from the Margins

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# weathering the storm

cocktail design by Thuy Phan

Serving Size: 1 ~ Prep & Mixing Time: 5 minutes

Ingredients: 2 oz rum,\* mezcal, or tequila  
2 oz pineapple juice  
1/4 oz lime juice  
2 oz ginger beer  
jalapeño pepper, sliced thinly  
garnish: dried pineapple ring

Instructions:

1. Add your choice of liquor, pineapple juice, lime juice, and one jalapeño pepper slice\*\* into a shaker with ice, and shake well.
2. Strain into a glass, and top off with ginger beer. Add fresh ice, and give it a quick stir.
3. Add 1-2 slices of jalapeño pepper into your drink (depending on your preference for spiciness). Garnish with dried pineapple.

Notes: \*If using rum for your liquor base, either a light rum or dark spiced rum would work well. For a richer taste, try using a black spiced rum (i.e. Kraken or Goslings Black Seal).

\*\*If you enjoy spicy drinks, add more than one slice of pepper to your mixture before shaking. Since the spiciness of jalapeños may vary, add more or less pepper to taste.