

AGGENTEDIRL: REFLECTIONS ON

APRIL

30,

1975

presented by

DVAN & SMITHSONIAN APA CENTER

featuring

LAN CAO

DUONG VAN MAI ELLIOTT

LE LY HAYSLIP

MARCELINO TRUONG

Hosted by Viet Thanh Nguyen



DIASPORIC VIETNAMESE ARTISTS NETWORK

THE CYCLIST

cocktail design by Thuy Phan

Serving Size: 1 ~ Prep Time: 15 min ~ Mixing Time: 5 minutes

Chill drinking glass in the freezer for 30-60 min before serving

Ingredients: 2 oz gin or vodka*
4 oz jasmine tea
1 oz navel orange or blood orange juice
1/2 oz lemon juice
1/4 oz honey
garnish: dried orange wheel

Instructions:

1. Steep one tea bag in 8 oz of hot water for 15 minutes, or until cool. Do not exceed 8 oz per tea bag as this will dilute the tea flavor.
2. Add your choice of liquor, your choice of orange juice, tea, lemon juice, and honey into a shaker with 2 ice cubes, and shake really well, until your mixture becomes very cold and frothy.
3. Strain into a chilled glass. As you strain the drink, it should have a foamy layer on top.
4. Serve without ice, and garnish the rim of your glass with a dried orange wheel.

Notes: *Gin will enhance the floral taste of the tea, and is recommended over vodka if you are using navel orange juice instead of blood orange juice. Always use freshly squeezed fruit juice, if possible. Add more honey, if desired.