

DVAN & SMITHSONIAN APA CENTER present

# VIETNAMESE WRITERS IN DIASPORA



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# GOLDEN HOUR

cocktail design by Thuy Phan

Serving Size: 1 ~ Prep Time: 10 min ~ Mixing Time: 5 minutes

**Ingredients:** 2 oz rum, mezcal, or tequila  
2 oz mango juice\*  
1 oz orange juice  
1/2 oz lime juice  
1/2 oz hibiscus syrup (hibiscus tea, hot water, sugar)  
2 oz lychee sparkling water  
garnish: dried mango or lime wheel

**Instructions:**

1. To make the hibiscus syrup, combine 1/3 cup boiling hot water, 1 teaspoon of hibiscus tea leaves, and 1/4 cup sugar, and stir until all the sugar dissolves. Let the tea steep for 5 minutes. Strain out the tea leaves.
2. Add your choice of liquor, mango, orange,\* and lime juices in a shaker with ice, and shake well.
3. Strain into a glass, and top off with lychee sparkling water.
4. Slowly pour 1/2 oz hibiscus syrup down the side of your glass so that it sinks to the bottom of the glass, creating the "sunrise" effect. Add ice.
5. Garnish with mango and/or a lime wheel.
6. To make sure your drink is evenly sweetened, stir well before drinking!

**Notes:** \*If orange juice is not available, add 1 extra oz of mango juice to your mixture (so that you use 3 oz of mango juice in total).  
Always use freshly squeezed fruit juice, if possible.