



## Summer Tinis

By Chef Veera Gaul, Ph.D.



### Pineapple Honey Ginger - tini

#### Ingredients

3 oz (6 tablespoons) Vodka or Gin (your favorite brand)  
3 oz (6 tablespoons) pineapple juice  
1 ½ oz (3 tablespoons) orange juice  
1 oz (2 tablespoons) lime juice  
1 oz (2 tablespoons) O&V [Honey Ginger vinegar](#)\*

#### Garnishes

Wedge of pineapple  
Jalapeno slice  
Sprig of mint or basil

#### Preparation

Rim a martini glass with sugar. Chill in the refrigerator till ready to use.

Fill a cocktail shaker with ice, and add all the ingredients (except garnish ingredients).

Cover and shake well for 15-25 seconds

Strain and serve in the chilled martini glass. Garnish with a jalapeno and basil leaf skewered into a wedge of pineapple

Serves 1

Active Time: 5 minutes Total Time: 5 minutes

## Peach & Honey Ginger-tini

### Ingredients

2 oz (4 tablespoons) Rum (your favorite brand)

3 oz (6 tablespoons) peach nectar

1 oz (2 tablespoons) O&V [Peach-Apricot vinegar](#) \*

1 oz (2 tablespoons) O&V [Honey Ginger vinegar](#) \*

2 oz (4 tablespoons) Ginger Beer or Ginger Ale (optional)

Wedge of lime

2-3 sprigs of lemon thyme

Garnish with an additional wedge of lime and sprig of lemon thyme

### Preparation

Chill a martini glass in the refrigerator till ready to use.

Fill a cocktail shaker with ice, Crush the lemon thyme leaves with your fingers to release the aromas and flavors and add to the ice. Squeeze the lime wedge into the shaker.

Add the rum, peach nectar, Peach-Apricot vinegar, Honey Ginger vinegar to the shaker. Shake vigorously to mix and strain into the chilled martini glass. Top with the Ginger Beer or Ginger ale (if using) and stir gently

Garnish with an additional lime wedge and sprig of lemon thyme

Serves 1

Active Time: 5 minutes Total Time: 5 minutes

**Notes**

\* The O&V [Honey Ginger vinegar](#) is mildly acidic, slightly sweet and gingery and is perfect in this drink, adding the ginger flavor that balances out the drink.

\* The [Peach Apricot vinegar](#) and lemon thyme in the Peach-tini creates a sweeter , balanced and refreshing flavor profile.

Categories: Drinks, Brunch, Vegetarian, Vegan, Gluten Free, Dairy Free, Cocktails, Mocktails, Vinegar Shrubs, Honey Ginger Vinegar, Lime & Ginger Vinegar, Pineapple, Orange Juice, Summer Entertaining, Peach Apricot Vinegar, Peach Nectar, Rum, Ginger Beer, Ginger Ale, Lemon Thyme,