



Peach & Honey Ginger-tini

By Chef Veera Gaul, Ph.D.



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 pairs well with the [Peach Apricot vinegar](#) and lemon thyme for a balanced and refreshing flavor profile.

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