



Pineapple Honey Ginger-tini

By Chef Veera Gaul, Ph.D.



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

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.

Categories: Drinks, Brunch, Vegetarian, Vegan, Gluten Free, Dairy Free, Cocktails, Mocktails, Vinegar Shrubs, Honey Ginger Vinegar, Lime & Ginger Vinegar, Pineapple, Orange Juice, Summer Entertaining,