

Ingredients

- 6-7 ounces fresh pressed cane juice
- 1 ounce freshly squeezed lime juice
- 6-8 Hawaiian chili peppers
- 1-2 cups apple cider vinegar
- 1 cup ice cubes
- 1 sugarcane stick

Equipment

- 12-ounce collins glass tumbler
- Citrus juicer
- Pour over ice
- Garnish with sugarcane swizzle stick
- · 8-ounce mason jar with lid
- Measuring cups
- Measuring jigger

Make Ahead: Hawaiian Chili Tincture

- 6-8 Hawaiian chili peppers
- 1 cup apple cider vinegar

Roughly chop Hawaiian chili peppers and place in a mason jar. Add 1 cup apple cider vinegar to the mason jar and cover. Set aside for a 1-2 weeks. Strain out chili peppers and store Hawaiian chili tincture in fridge. Use sparingly.

Method

Fill collins glass halfway with ice. Pour fresh pressed cane juice, lime juice and Hawaiian chili tincture into collins glass. Stir for 10 seconds.

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