



***E Pili Mai***  
by Kyle Reutner

### **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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