

MEKHONG MALI

The hibiscus, known for its beauty is used as an offering to Lord Ganesha, a God known for his wisdom and presence of mind. This cocktail has it all, wonderful to look at and divine to drink.

INGREDIENTS

2 shots Mekhong
½ shot Grand Marnier Cordon Rouge
1 shot Fresh squeezed Lime Juice
¾ shot Hibiscus Syrup **

METHOD

Pour Mekhong and the rest of the ingredients into a mixing glass. Add ice and shake vigorously for 7-8 seconds. Strain into a chilled martini-cocktail glass. Garnish with an hibiscus flower or an edible orchid.

** HIBISCUS SYRUP

Bring 1 cup of water to boil. Add 2 tablespoons of hibiscus tea. Let steep for 10 minutes. Take the tea bag out and add 1 cup of superfine (not powdered) sugar. Stir until all sugar dissolves.

