**untitled (Purple, Pink)**

vegan

Inspired by Mexico-city based artist Tania Candini’s exhibition *For the Animals* and Hawaiin born artist Toshiko Takaezu’s exhibition *Look to Nature* Fall at the ASU Art Museum, this floral sour blends the punchy tang of hibiscus with the botanical booziness of gin. Hibiscus is Hawaii’s iconic state flower and the central ingredient of *agua de jamaica*, a spiced iced sweet tea popular in Mexican cuisine. Named after both Candiani’s and Takaezu’s artworks, *untitled, (Purple, Pink)* celebrates the shared natures, aesthetics, and flavors of each artist’s homelands.

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**Hibiscus, Cardamom, Chrysanthemum Syrup**

**Ingredients:**
- 2 cups of sugar
- 2 cups of water
- ¾ cup of dried hibiscus petals
- ¼ cup of dried chrysanthemum flowers
- 1 tablespoon of cardamom seeds

*These ingredients can be found in Mexican or Asian grocery stores. All of these ingredients can be found at AZ International Market in Mesa, Arizona.

**Instructions:**
Bring water to a boil. Remove water off of heat and add sugar, cardamom, hibiscus, chrysanthemum, and let steep for 15 minutes. Strain out petals using a fine mesh strainer or sieve and let cool to room temperature.

Store in an airtight container in the refrigerator for up to 1 week.

Too many ingredients, too hard to find, too much work? Simply add a medley of your favorite floral teas to equal parts pomegranate juice and sugar, bring to simmer and steep for 5-10 minutes. Still pressed for time? Grenadine is a widely available cocktail syrup that can make for a quick substitute for the Hibiscus, Cardamom, and Chrysanthemum Syrup.

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**VIP Beverage**

**Ingredients**
- .75 oz lime juice or about 1 lime
- 1.5 oz hibiscus, cardamom, chrysanthemum syrup
- 0.5 oz aquafaba, or the strained liquid from a can of chickpeas
- 1.5 oz gin

**Garnish**
- Dash of Angostura Orange Bitters
- 1 Maraschino Cherry
- Lime Peel

**Instructions:**
Combine lime juice, hibiscus, cardamom, and chrysanthemum syrup, and .5 oz aquafaba into a cocktail shaker, with ice, cover, and shake vigorously until condensation forms on the outside surface of the shaker tin.

Strain cocktail through a Hawthorne strainer or sieve into a chilled coupe glass. Garnish with a Maraschino cherry and a lime peel on lanced on a cocktail pick.