

Blue Talon Bistro

TRADITIONAL BRAZILIAN CAIPIRINHA

(serves 2)

Ingredients

2 ea Ripe Limes (or 4 Key Limes)
4 tsp Granulated Sugar
5 oz. Cachaça
 Ice - Cracked or Small Cubes

Directions

This recipe makes two cocktails, as it would be a shame to drink Caipirinhas alone! This drink also requires one slightly esoteric piece of bar equipment, a muddler, which can be found at most kitchen or gourmet stores.

Begin by slicing the limes in half from top to bottom. Remove the pithy white part in the center. Lay each half lime flat on the cutting board and cut into 4 - 6 pieces, depending on size. Drop one entire cut up lime into each of two “old fashioned”, or highball, glasses. Add 2 tsp of sugar to each glass. Using the muddler, mash the limes and sugar together until well mixed. Add ice. Add 2 1/2 oz. of Cachaça to each glass. Stir or shake until all sugar is dissolved.

NOTE: many Brazilians prefer the drink sweeter, so feel free to experiment with extra sugar if that is your style.

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