

The Vacation

Cachaça (Ka SHAH sa) is the national beverage of Brazil. It is an agricole which is distilled from fresh sugar cane rather than molasses like rum.

- 1 1/2 oz. cachaça
- 3/4 oz. lemon juice
- 3/4 oz. Aperol
- 1/2 oz. rich simple syrup
- dash peach bitters
- one egg white

1. Chill a champagne flute with ice and water
 2. Shake all ingredients with ice in a shaker
 3. Strain into chilled champagne flute
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Festa

- 2 oz Cachaça
- 1/2 oz. lime juice
- 1/2 oz. raspberry syrup
- 1/2 oz. Domaine de Canton ginger liqueur
- dash Angostura Aromatic Bitters

1. Chill an old fashioned glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain over fresh ice in chilled glass
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Caipirinha

This is a really refreshing drink that will surprise your guests. The first time you make it will take you 90 seconds, after that it will take 60 seconds! You can use regular granulated sugar, but it may not all dissolve. If you don't have superfine sugar, put granulated sugar in a food processor or blender and pulse a few times. You definitely want to use fresh, thin skinned and blemish free limes.

- 2 oz. Cachaça
- 1 lime
- 1 Tbl. Superfine sugar

1. Prepare the lime: cut off each end, set it on one of it's cut ends and cut it in half. Cutting a small V on each half, remove the center white pith. Slice each half part way through to make an accordion and drop them into your shaker.
2. Add the sugar to the shaker and muddle with the lime
3. Add the Cachaça and ice and shake, shake, shake.
4. Pour unstrained into chilled double old fashioned.