

# 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.
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# Peach Bellini

- 1 oz. White Peach Purée – recipe below
- $\frac{1}{4}$  oz. grenadine
- $\frac{1}{4}$  oz. Campari
- 4  $\frac{1}{2}$  oz. champagne

1. Combine purée and grenadine in a mixing glass with ice.
2. While stirring, slowly add champagne.
3. Drizzle Campari into glass to reduce the foam

4. Strain into chilled champagne flute.

## White Peach Purée

- 1 -4 white peaches, pitted.
- 1 Tbl. Per peach sugar
- $\frac{1}{2}$  oz. water per peach
- $\frac{1}{2}$  oz. lemon juice per peach

1. Combine all ingredients in a blender and blend until smooth.