

CAIPRIHANA

Last Modified: 12/10/2014

F EASY

MAKE: 3 Min

COCKTAILS

MAKES 1 COCKTAIL

QUA	MEASURE	INGREDIENT	PROCESS
2	Tsp	Light Brown Sugar	
1	Whole	Fresh Lime	6 Wedges
2	Oz	Cachaça (Brazilian "Rum")	
1/2	Whole	Fresh Lime Juiced	
OR			
1/2	Whole	Fresh Lemon Juiced	
1	Oz	Lime Cordial (Rose's Lime Juice)	
8	Cubes	Ice	
OR			
	Crushed	Ice	

PREPARATION

FACTOID	<p>Often called white lightning, moonshine, cat choker or worse, Cachaça (pronounced kuh-sha-suh), is technically a brandy and a member of the aguardente family. It has aguardente cousins in Portugal, Chile, Peru, Columbia and other Latin American countries although they are not made from sugarcane. The very name Cachaça may have been originally derived from the word Cachaço which, in earlier times, was used to pickle (preserve) pork. Cachaça is often called by the misnomer "Rum" but, while most Rums are made from Molasses (and a very few directly from sugar cane juice similar to Cachaça), Brazilian Cachaça is really not a "Rum" in the traditional sense but, rather, a uniquely Brazilian product with a distinctive aroma and taste that differs greatly from most Rums.</p>
1	<p>In a shaker, muddle the Limes and Sugar. Add in the Cachaça. Add in the fresh Lime Juice or just squeeze a whole Lime inside. Add in the Lime Cordial or Simple Syrup. Add in 8 Ice cubes. Shake it hard, 20 times at least. Pour the whole cocktail into your glass or strain over crushed ice and add a fresh Lime Wedge on top.</p>