



Caipirinha
The Traditional Brazilian cocktail
By André Pianucci

1 or 1 ½ limes (depends on juiciness)

2 ounces of cachaça (Brazilian Sugarcane liquor)

Sugar to taste

Ice cubes

Wash the lime and roll it on the board to loosen the juices. Cut the lime into pieces and place them in a glass. Sprinkle with the sugar and crush the pieces with a muddler. You want to crush just enough to release the juice, otherwise it'll get bitter. Add the cachaça and stir to mix. Add the ice and stir again. Pour into a short glass and serve. It is delicious and potent!