

Caipirinha

If you had a rough day then boy are these the drinks for you! Cachaça is one of our favorite liquors! Like rum, it is made from sugar cane, but with its unique flavour. We're starting to understand why this is the national drink of Brazil; the addition of only a little simple syrup and lime makes this a deliciously strong and flavorful drink.

Made with cucumber melon offers a refreshing take on this drink, if you're looking for more tang, or just love a Moscow mule, use the Honey Ginger White Balsamic. Looking for a spicy kick? Jalapeno Lime White balsamic is delicious.

Makes 4 drinks.

Lime Simple Syrup:

1 lime

½ cup granulated sugar

½ cup lime juice

Caipirinha:

3 limes

2 tsp granulated sugar

¼ cup Lime Simple Syrup (see below)

2 tbspc Cucumber Melon White Balsamic

8oz Cachaça

Lime Simple Syrup:

Wash and dry the lime. Using a vegetable peeler, peel the lime to make large strips of peel. Place the peel in a small saucepan, along with the sugar and lime juice. Stir together and simmer over medium heat until sugar is dissolved - about 5-6 minutes. Pour into a resealable jar and keep refrigerated for up to 1 month.

To Serve:

Roll 2 limes on a cutting board before cutting into 6-8 wedges (depending on size of the limes). Slice the remaining lime into quarters and each quarter into a chilled highball glass half-full of ice.

In a large cocktail shaker, add lime wedges and sugar. Bash together using a muddler or a rolling pin for 5-6 minutes - anything flat on the bottom to crush together the sugar and limes. Fill the shaker half-full of ice then add in lime simple syrup, balsamic, and cachaça. Cover and shake for 30 seconds, then strain into highball glasses and serve. Garnish with extra lime!