

## Caipirinha

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### The lime

- Choose limes that have the greenest flesh you can find.
- Usually that comes with the darkest green skin.
- Smell the lime when cut open and see if it really smells like lime or simply smells sour.
- If it's simply sour discard and try another lime..

### Cutting the lime

- Cut off the north pole and the south pole of the lime.
- Then cut the lime in two along the dateline, rather than the equator.
- Cut out the white core.

### Obtaining the aroma from the lime

- Put the first half of the lime skin side up at the bottom of a cup or glass.
- Gather a heaping tablespoon of sugar (not confectionary).
- Spread half of the sugar over the first lime half.
- Use a muller to press into the lime and twist back and forth vigorously using friction to liberate the aroma from the lime skin.
- Repeat for the second lime half.
- Pour in just enough cachaça to cover the limes and mix.

### The drink

- Pour what you just made into a glass and top off with as much more cachaça as you choose.
- Use as much ice as you can, the colder the caipirinha the better (store the cachaça in freezer).

### Handling volume

- If you have a lot of guests, you can make the caipis ahead of time
- Make a bunch and store them in the freezer ready to go in the next 3 hours
- Do not add ice to the caipi glass you put in the freezer - it will melt and make a watery drink
- Add the ice after you pull the drinks out of the freezer and just before you serve

**The story behind this recipe.** We took a cooking class in Brazil and the first thing they taught us to make was the national cocktail, the Caipirinha. These are the exact instructions they sent to us....I love the language! "Liberate the aroma from the lime skin"! Truly delicious. Enjoy!