



Making the Perfect Caipirinha
by Cachaça Dave

- 1) Start with a fresh lime
- 2) Cut off the ends
- 3) Cut the lime in half, top to bottom
- 4-5) Using a sharp knife, remove the white core with a V cut
- 6) Place the half lime flat and cut into it
- 7) Make separate wedges
- 8-9) But keep them attached together
- 10) Place the lime, flat side down, in a 9oz Libby Inverness Rocks Glass
- 11) Always use Superfine Cane Sugar (Domino Brand)
- 12-13) Add 2 spoons of sugar or a little more for a juicy lime
- 14-16) Using a muddler, press the lime and sugar together
- 17) Until it makes a cloudy liquid in the glass
- 18) Fill glass with ice

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- 19) Add 1.5oz (a shot) of Cachaça Fazenda Mae De Ouro, The Authentic Brazilian Cachaça
- 20) This is how full the glass should be
- 21) Pour the contents of the glass into a shaker
- 22) Push the glass into the shaker and smack it down tight
- 23) Shake vigorously for 10-15 seconds
- 24) Pour back into the glass and serve.



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40% Alcohol By Volume, Imported by USA Wine Imports New York, NY Please Enjoy Responsibly and Remember to ALWAYS Cut Your Limes BEFORE You Start Drinking

