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Chef Hubert Keller's Passion Fruit Caipirinha

The national drink of Brazil, the *caipirinha* — which means “little country girl” in Brazilian Portuguese — combines the national spirit, *cachaça* — a clear rum made from fermented sugar cane — with plenty of lime.

Need a little help with pronunciation?

Caipirinha - Kai-Pee-Reen-Ya
Cachaça - Ka-Shah-suh

The drink enjoys great popularity and, like the martini before it, has become the starting point for many variations.

Passion fruit — *maracuja* in Brazilian — flavors this drink. You can always substitute white rum for cachaça.

Cachaça serves as the base for many fruit drinks in Brazil, as well as being used in meat and fish stews.



Makes 1 drink

Ingredients:

1 whole lime	1 long wooden skewer
4 teaspoons granulated sugar	1 raspberry
About 8 ice cubes	1 lime wedge
1 ½ ounces cachaça or white rum	1 lime or lemon twist
½ ounce Grand Mariner	
Pulp from ½ fresh passion fruit or ½ ounce passion fruit purée	

Preparation:

Quarter the lime lengthwise, and then cut it crosswise into ¼ -inch thick pieces.
Put lime in a cocktail shaker with the sugar. Using a muddler, crush them together well until the sugar dissolves.
Add the ice cubes to the shaker and pour in the cachaça, Grand Mariner, and passion fruit. Close the shaker and shake just lightly.
Pour the contents into a tall, chilled glass.
To garnish the drink, thread the raspberry and lime wedge onto the skewer and set it in the drink. Balance the twist on the edge of the glass.