

Bar Fogo® at Home

FOGO CAIPIRINHA

Brazil's National Cocktail

Serves 1

Ingredients

- | | |
|---------------------------|-----------------------------------|
| 1 whole lime | ice |
| 2 Tablespoons white sugar | lime wheel or stick of sugar cane |
| 2 oz. Cachaça | (garnish) |

Barware: Rocks glass, cocktail shaker, muddler, jigger

Preparation

1. Cut lime in half and remove the core (this is the bitter part of the lime).
2. Slice the lime thinly and place in cocktail shaker with sugar.
3. Muddle lime and sugar to extract the natural juice of the lime.
4. Fill cocktail shaker with ice. Add Cachaça.
5. Shake vigorously to dissolve sugar.
6. Pour drink into rocks glass.
7. Add lime wheel or stick of sugar cane to garnish, as desired.



FOGO DE CHÃO
BRAZILIAN STEAKHOUSE

BRAZIL ♦ UNITED STATES ♦ MEXICO ♦ MIDDLE EAST





Bar Fogo® at Home

STRAWBERRY HIBISCUS CAIPIRINHA

Serves 1

Ingredients

½ fresh lime, core removed	2 oz. Hibiscus-infused cachaça
2 Tablespoons white sugar	ice
¼ Cup fresh strawberries, diced small	3 orange half wheels (garnish)

Barware: Rocks glass, cocktail shaker, muddler, jigger

Preparation

1. Prepare Hibiscus-infused cachaça. Set aside.
2. Slice lime thinly and place in cocktail shaker with sugar and diced fresh strawberries.
3. Muddle lime, sugar, and strawberries to extract the natural fruit juices.
4. Fill cocktail shaker with ice. Add hibiscus-infused cachaça.
5. Shake vigorously to dissolve sugar.
6. Pour drink into rocks glass.
7. Add orange half wheels to garnish.

HIBISCUS-INFUSED CACHAÇA

Add 4 hibiscus tea bags to 1 Cup cachaça. Allow to infuse for 20 minutes. Remove tea bags and squeeze out excess liquid. Hibiscus-infused cachaça is ready for use.

