

Bar Fogo® at Home

MANGO HABANERO CAIPIRINHA

Serves 1

Ingredients

1 oz. mango, cubed	½ oz. mango purée
½ fresh lime, sliced	ice
2 oz. Cachaça	2 spoonfuls mango, cubed
½ oz. Mango-Habanero Barmalade	(garnish)

Barware: Rocks glass, cocktail shaker, muddler, jigger

Preparation

1. Add mango cubes and lime to cocktail shaker.
2. Muddle mango and lime to extract the natural fruit juices.
3. Fill cocktail shaker with ice. Add Cachaça, Barmalade and mango purée.
4. Cover with lid and shake vigorously for 10 seconds.
5. Pour drink into rocks glass.
6. Add mango cubes to garnish.



FOGO DE CHÃO
BRAZILIAN STEAKHOUSE

BRAZIL ♦ UNITED STATES ♦ MEXICO ♦ MIDDLE EAST

Bar Fogo® at Home

CARMELIZED PINEAPPLE OLD FASHIONED

Serves 1

Ingredients

- | | | | |
|---|-----------------------------------|--------|-----------------------------|
| 2 | Tablespoons Sugar in the Raw | 2 | Luxardo Maraschino Cherries |
| 4 | cubes pineapple (fresh or canned) | 1½ oz. | Bulleit Rye Whiskey |
| 1 | Tablespoon sugar | | ice |
| ¼ | slice of orange | | |

Barware: Rocks glass, cocktail shaker, muddler, jigger, strainer

Preparation

1. Place pineapple cubes on a cookie sheet. Sprinkle with Sugar in the Raw. Brown with a kitchen torch or under oven broiler until golden brown.
2. Add three of the pineapple cubes, sugar, orange slice and one cherry to cocktail shaker. Muddle the ingredients well.
3. Add Bulleit Rye Whiskey to shaker and fill with ice. Shake drink for about 20 seconds to dissolve the sugar and melt the ice.
4. Skewer one cherry and one pineapple cube. Place skewer into rocks glass filled with ice. Strain drink into glass.



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