

FOOD & DRINK

SUMMER 2006

NEW RUM COCKTAIL

BEYOND THE STAPLE RUM AND COKE LIES A WEALTH OF IMAGINATIVE, DELECTABLE COCKTAILS.

CAJÚ'S CAIPIRINHA

Mario Cassini, chef and owner of Toronto's leading Brazilian restaurant, Cajú, hails from Minas Gerais, the Brazilian state where cachaça was born, so he knows a thing or two about the cocktail that made the spirit famous. Different from most rums in that it is fermented and distilled from pressed cane juice rather than molasses, Pitú Cachaça (LCBO 600833, \$24.90) has a character all its own, and nowhere is that character better represented than in the Brazilian national drink, the Caipirinha.

CAJÚ'S CAIPIRINHA

- ¾ of 1 lime, washed and cut into small wedges
- 2 tsp sugar (adjust to taste)
- 2 oz Pitú Cachaça
- Cracked ice

In a large mortar with a wooden pestle, or in a cocktail shaker with the handle of a wooden spoon, muddle the lime with the sugar just enough to release the juice. (Muddle too much and the rind will turn the drink bitter.) Transfer to a shaker if necessary and add the cachaça and a generous amount of cracked ice. Shake and transfer it, lime wedges and all, to a rocks glass. Garnish with the last quarter of the lime.

