

Cocktail of the Week ~ June 25, 2020

Ginger Caipirinhas

These spicy Caipirinhas of how a sweeter cocktail can work with the flavors of your fish entree without detracting from the dish. With just four ingredients, the flavors of the drink are nuanced and the preparation exceptionally easy. You can back off the sugar for a less sweet version.

Ingredients:

- 1-2 tablespoons sugar
- lime wedge (Cut 1 whole lime into 4 wedges)
- ice cube (crushed)
- 1 inch ginger root (thin 1-inch piece sliced and peeled)
- 2 ounces rum or Cachaca



Directions:

- Muddle the 2 tablespoons of Sugar, Fresh Lime and Crushed Ice.
- After this, add the slice of fresh ginger. Muddle some more but do not break ginger.
- Add more ice and Rum.
- Shake.
- Serve.

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