

After getting one of the last visas out of wartime France, Addy eventually lands in Brazil. He quickly learns Portuguese and establishes himself there, enjoying the local culture and specialties while searching tenaciously for word of his family. At one point we learn he enjoys a cachaça (kuh-SHAH-suh) and water with his friend Jonathan. No doubt he also at some point sampled the fermented sugarcane spirit (similar to rum) in Brazil's national cocktail, the Caipirinha (Kai-pee-REEN-ya).

Note: Cachaça is available at liquor stores, including Ray's Wine & Spirits on North Ave.

Caipirinha

Makes 1 cocktail

½ lime, end removed

½ to 1 tablespoon superfine sugar
(to taste)

1 ½ to 2 ounces (3 to 4 tablespoons)
cachaça

Lime wheel for garnish

Cut the ½ lime into small wedges. Place the lime and sugar in an Old Fashioned cocktail glass and muddle well. Top the drink with cachaça and stir well. Fill the glass with small ice cubes or cracked ice, stir again and garnish with a lime wheel.



Caipirinhas for a Crowd

Makes 8 servings

4 limes, ends removed

½ cup superfine sugar

Ice cubes

1 ½ cups cachaça

Quarter limes lengthwise, then cut each quarter in half crosswise. Combine lime pieces with sugar in a medium pitcher. Muddle with a rolling pin or end of a wooden spoon handle until sugar is dissolved. Add cachaça and stir well to combine.

Fill 8 (6-ounce) glasses with ice. Divide cocktail among glasses, letting 4 pieces of lime fall into each glass. Stir each to chill.



<https://www.epicurious.com/recipes/food/views/caipirinhas-231517>