

# LATINO LIBATIONS

WRITTEN BY: TONY ABOU-GANIM

Everything Latin is hot and that includes their cocktails! If you haven't already, it is definitely time to embrace these fantastic libations. Be it Cuba's Mojitos & Daiquiris or Peru's famous Pisco Sours. Muddling a traditional Brazilian Caipirinha or Caipirosca & blending up a pitcher of fresh seasonal Batidas. So put on some salsa music, slip into your favorite guayabera, and fire up the grill as you will soon be ready to mix up some of these Latino classics!



### CALLING MR. HEMINGWAY...

Daiquiri was purportedly invented in the summer of 1896 by an American engineer, Jennings Cox. The name Daiquiri came from the small East Coast town near Santiago where he lived and worked. In truth, the simple combination of rum, fresh lime juice and sugar must certainly have been consumed by the Cuban populous prior to Mr. Cox's arrival, but we do love a story... Anyway, "Papa Dobles," AKA Earnest Hemingway, earned this particular nickname out of his consideration for the overworked bartenders at Cuba's famed El Flordita bar... apparently he always ordered doubles.



### CAIPIRINHA

2 oz Cachaca  
1 oz Simple Syrup\* or  
1 heaping teaspoon raw sugar  
1 small lime cut in quarters

Wash the lime, roll it on a cutting board to loosen the juice, and cut lengthways into quarters. Fill a double old-fashioned glass with ice. In a mixing glass add simple syrup and lime wedges. Muddle to extract juice without forcing the rind from the lime. Dump the ice from the glass into the mixing glass; add the Cachaca and shake. Pour the entire drink into the chilled double old-fashioned glass. Remember, this is one drink where you serve it with the same ice used to shake it.

\* Substitute vodka for Cachaca and you have a Caipirosca.

\* Substitute rum for Cachaca and you have a Caipirissima.

\*\* These drinks lend themselves wonderfully to creative twists utilizing fresh, seasonal fruits.

### THE DAIQUIRI

2 oz 10 Cane Rum  
1 oz fresh lime juice (Approx. 1 lime)  
1 oz simple syrup

In a mixing glass add 10 Cane Rum, simple syrup, lime juice; shake vigorously to blend. Strain into a chilled cocktail glass. Garnish with a freshly sliced wheel of lime.

MIX IT UP with Tony Abou-Ganim's DVD called *Modern Mixology: Making Great Cocktails at Home*. Join the Modern Mixologist as he shows you what you need to stock your home bar, tools of the trade and how to use them, and all the secrets behind mixing great drinks at home.

Visit [www.modernmixologydvd.com](http://www.modernmixologydvd.com) to order your DVD today!

### MUDDLE, MUDDLE, MUDDLE...

Visitors to South America will recognize the Caipirinha as the national drink of Brazil, one yet to gain broad popularity in the US. Fair enough since it can reasonably be placed within the arena of "force to be reckoned with." Caipirinha's are made with cachaca, which translates aptly to "burning water," a spirit distilled from 100% sugar cane juice, generally un-aged, and recognized for being remarkably intoxicating not to mention somewhat robust on the senses. Although virtually unknown in this country, it is one of the most consumed spirits in the world. Brazil alone boasts some 5,000 different brands of cachaca, representing a combined production of more than one billion liters each year. Annual consumption of Caipirinhas is estimated to be nearly one and a half billion worldwide.

## LATINO LIBATIONS

It can be said what the Caipirinha is to Brazil, the Mojito is to Cuba. Not unlike their coveted cigars, the Mojito has become an inextricable element within Cuban culture...one that in recent years has crept successfully beyond its native watery borders. Catapulted into the mainstream primarily through the attentions of Ernest Hemmingway, and his legendary capacity for its consumption within the walls of Havana's La Bodeguita del Medio – a local bar, rather shrine frequented by thousands of curious tourists each year. The Mojito is believed to have evolved in the mid-nineteenth century from the “draque” or “draguecito,” meaning “little dragon” – a mixture of rum, sugar and mint, popular with the “working man.”

### MOJITO

1 ½ oz 10 Cane Rum  
12-14 fresh spearmint leaves  
Juice of one lime  
1 oz simple syrup  
Chilled soda water  
Mint sprig for garnish

In a 12-oz highball glass, muddle mint, simple syrup and lime juice. Fill glass with crushed ice – it is most important to use crushed ice not cubed – then add rum. Stir well until the ice is reduced by 1/3, then top with more crushed ice, stirring until glass begins to frost on the outside. Spritz with soda water and stir one last time to incorporate. Garnish with a sprig of fresh mint that has been dusted with powdered sugar.

### BRING BACK THE BLENDER!

What ever happened to the good old bar blender? Why is it that no matter where you go and order a frozen drinks you get the same look from the bartender? Or you get “Sorry, the blender is broken.” Now, maybe it is just that we got tired of mixing the same old Pina Coladas, Strawberry Daiquiris and Frozen Margaritas. This is where the other Brazilian specialty, the Batida, should feel the void. A Batida is actually a category of Brazilian blended fresh fruit cocktails rather than just a single drink. The basic recipe calls for Cachaca, at least one fresh tropical fruit, condensed milk, sugar and ice...blended. The great thing though about Batidas is that you are truly only limited by your imagination on just what ingredient combinations you can come up with. But for those of you who would rather mix up one that is tried and true here is one of my favorites.

### BANANA BATIDA

2 small ripe bananas  
8 oz Cachaca  
4 oz. condensed milk  
2 tablespoons powdered sugar  
Crushed ice

Blend and serve in large wine goblets.  
(Makes 2)

Pisco is the National spirit of Peru or is it Chile? I guess it really doesn't matter as both countries produce wonderful Pisco brandy which finds its way into the classic Pisco Sour in both countries. Rumored to have been first mixed by an American bartender by the name of Victor Morris at the Morris Bar, a traditional establishment located on Jiron de la Union in Lima.

### PISCO SOUR

2 oz Barsol Pisco  
1 oz hand extracted lime juice  
1 oz simple syrup  
1 tablespoon egg white  
3 dashes Angostura Bitters

In a mixing glass add egg white, simple syrup, lime juice and Barsol Pisco; shake vigorously to blend and emulsify the egg white. Strain into a chilled champagne saucer. Top with 3 dashes of Angostura Bitters, (For the creative, using an olive pick, draw a star upon the froth with the bitters).

