

## Summer Games Celebration - Brazilian Style

**Churrascaria** (OPENING NIGHT ONLY...complimentary to all guests with purchase of Caipirinha or Mint Limeade)

Frango Churrasco: Brazilian-inspired barbecued chicken with a piri-piri, paprika and coriander marinade.

Sao Paulo style whole fried fish, olives, caper berries, tomato relish

Chimichurri marinated sirloin

Marinated cauliflower, portobello, radicchio, squash, pineapple

Aji criollo, chimichurri, salsa criolla

Brazilian cheese bread

**Small bites** (Available August 5 – 21)

Moqueca - a Brazilian recipe of salt water fish and shellfish stewed in coconut milk, tomatoes, onions, garlic, coriander and palm oil.

Grilled chicken wings, spicy Brazilian coconut-tomato sauce

Pastéis de nata - "Fabrico Próprio" (translation = "made in house"). These sweet, egg cream, pastries originated with 18th century monks at Jerónimos Monastery in Lisbon and are now produced throughout the lusophone world.

### **Cocktails & Recipes:**

#### LEBLON CAIPIRINHA

- 2 oz Leblon Cachaça
- 1/2 a lime, cut into wedges
- 1 oz simple syrup

Muddle the lime and simple syrup in a shaker. Fill the shaker with ice and add Leblon Cachaça. Shake well and serve in a rocks glass. Garnish with a lime wedge

#### STRAWBERRY BASIL CAIPIRINHA

- 2 oz. Leblon Cachaça
- 3 Strawberries
- 3 Basil leaves, torn
- 1/4 a lime, cut into wedges
- 1 oz simple syrup

Muddle the lime, strawberries, basil and simple syrup in a shaker. Fill the shaker with ice and add Leblon Cachaça. Shake vigorously. Serve in a rocks glass, and garnish with a strawberry and basil leaf.

#### PINEAPPLE MINT CAIPIRINHA

- 2 oz Leblon Cachaça
- 4 Chunks of pineapple
- 2 Mint leaves, torn
- 1 oz pineapple infused simple syrup

Muddle the pineapple, mint and simple syrup in a shaker. Fill the shaker with ice and add Leblon Cachaça. Shake vigorously. Serve in a rocks glass, and garnish with a sprig of mint.

#### WATERMELON CAIPIRINHA

- 2 oz Leblon Cachaça
- 4 Chunks of watermelon
- 1/2 oz watermelon infused simple syrup

Muddle the watermelon and simple syrup in a shaker. Fill the shaker with ice and add Leblon Cachaça. Shake vigorously. Serve in a rocks glass, and garnish with a slice of watermelon (rind attached).

#### **Refreshing Mocktail:**

##### **MINT LIMEADE (*makes 8 servings*)**

- 6 cups water, divided
- 1 & 1/4 cup sugar
- 1/3 cup of fresh mint, coarsely chopped
- 1 cup fresh lime juice (about 12 limes)
- 10 mint sprigs, to garnish (optional)
- 10 lime slices, to garnish (optional)

#### Directions

1. Combine 2 cups water, sugar, and chopped mint in small saucepan; bring to a boil.
2. Cook until sugar dissolves, stirring frequently. Remove from heat, let stand 10 minutes.
3. Strain through a sieve into a bowl; discard solids
4. Combine the remaining 4 cups water, sugar syrup, and lime juice in a large pitcher, stirring well.
5. Serve over ice, garnish with mint sprigs and lime slices, if desired

**NOTES:** I would suggest making this as stated, but hold back from adding the entire amount of mint syrup until you taste it. If you find it's not sweet enough for you can always add a little more of the mint syrup.

When we made this in house we made the 2:1 simple syrup and set it aside. Next, we poured liquid nitrogen over the mint leaves to freeze them solid before pulverizing into a fine powder. We then immediately added the lime juice to the frozen powder. We then strained the lime/mint juice through a coffee filter to ensure no bits of mint made it into the final drink. Then combined all ingredients into a pitcher.

You only want the mint leaves...no stems.

We squeezed limes to get the lime juice. Ours were thin skinned limes and easy to squeeze in the hand pressers. It took about 12 limes to get a cup of juice. If making this drink ahead of time, run the lime juice through a fine mesh strainer or coffee filter...the bits of pulp will start to add bitterness to the beverage around hour 4 or 5 and we recommend removing them.