



Famosinha de Minas Recipes

Classic Caipirinha

2 oz Famo Silver

1 whole lime

2 t sugar (heaped)

Cut lime into six pieces remove pith.

In a old fashioned glass muddle limes and sugar gently dissolving all the sugar.

Fill with ice and add Cachaça.

Stir well and serve. or . . .

Ameri Famo Caipiritini

Muddle lime & sugar in shaker.

Add ice & Famo Cherry Cask

Shake & Strain into Martini glass.

Rub pineapple around lip

Twist lime peel over drink

Add both as garnish.

Rio Sunset

2 oz Famo Cherry Cask

2 oz Orange Juice

1 oz Cranberry

Pour Cachaça over ice in an old fashion glass. Add orange juice and mix well.

Float Cranberry over mixture.

Garnish with orange wedge

Famo Fizz

2 oz Famo Silver

1 t sugar or honey (optional)

$\frac{3}{4}$ oz lemon juice

$\frac{3}{4}$ oz lime juice

Splash of half and half

$\frac{1}{2}$ oz Grand Marnier

4 oz Ginger Beer

In a shaker combine Cachaça, lemon, lime, splash of half & half and a cup of ice. Shake vigorously until frothy. Pour into Highball glass and add ice to top. Slowly wet ice with Grand Marnier. Slowly add Ginger Beer to the center of the glass allowing fizz to rise above the rim. Garnish with orange wedge.

Famo Beer

Winterize Your Beer!

1 oz of Famo Silver, Cherry or Oak Cask

8 oz of Porter

Fruit Ale

Belgien

or Full flavored beer

Present in 10 oz beer glass
and shot glass for Cachaça

Pink San Palo Sour

1.5 oz Famo Cherry Cask

.5 oz Red Verjus

.5 oz Tonic syrup

.25 oz Lime juice (usually a squeezed $\frac{1}{4}$ of a lime)

Club soda

Combine all ingredients except club soda in a wine glass. Top with soda and garnish with lemon grass and a mandarin peel.

Brazilian Mule

2 oz Famo Cherry Cask

Slice of lime

4 oz Ginger Beer

3 Mint or Basil leaves

*In a old fashioned (or copper mug)
muddle leaves & mix
squeezed lime, ice, famo*

Slowly pour Ginger Beer

1 Oz. of cachaça Famo Oak Cask

1 Oz. vermouth rosso sweet

1 Oz. of Campari

Glass of ice

2 slices of Orange

Mix all the ingredients in a shaker

Strain over new ice in an Old Fashioned

Decorate with the orange slices

Bloody Maria

1 ½ oz of Famo Silver

4 oz. of Tomato Juice

1/2 oz. of Lemon Juice

Salt (to taste)

Tabasco (to taste)

Worcestershire (to taste)

Black pepper (to garnish)

Celery (to garnish)

Put the Famo Silver, the tomato juice, salt and sauces in the shaker with ice, Shake & serve in a tall glass. Place a pinch of black Pepper & garnish with celery

Famo Fashioned

2 oz of Famo Oak Cask

1t of Turbinado Sugar (Sugar in the Raw)

2 shakes of Angostura Bitters

1 Shake of Orange Bitters

Juice of 1 wedge of lemon

Twist of Orange

Twist of Lemon

Twist of Lime

In an a short Glass Muddle sugar Bitters & lemon juice into syrup. Stir in Famo, add ice and swirl to chill mix. Express and Then rub each twist on rim and garnish.

Flaming Redhead

1 Oz. of cachaça Famosinha Oak Cask
1 Oz. vermouth rosso sweet
1 Oz. of Campari
2 slices of Orange
Ice

Mix all the ingredients in a shaker
Strain Serve in a low glass with new ice rocks
Decorate with the orange slices

Cosmo

2 oz. of Famo Cherry Cask
1 lemon
2 oz. of cranberry juice
2 oz. orange liqueur
Ice

In a Martini Glass Reserve Twist from
lemon peel. Shake ice, Cranberry juice,
Orange liqueur and lemon juice until mix is
Well chilled. Strain, garnish and serve.

Dirty Dona

2 oz. of Famo Silver
1 - 2 t of olive brine (Want it how dirty?)
1 shake of Angostura bitters (optional)
Ice

Shake vigorously until well chilled.
Strain into a chilled Martini glass.
Garnish with three olives.

Brazilian Iced Tea

Make a concentrate:

-9 Green tea bags -could be done with black or earl grey tea, cut to 6 bags
-pinch of baking soda
-2 cups boiling water
-peel zest of an Orange (use a peeler)
-Cinnamon stick

Bring water and soda to boil, turn off heat add tea bags, zest, stick and steep covered for 15 mins Then pick out zest & stick and dissolve:

-1/4 cup of Turbinado Sugar (could use granulated, brown, molasses or agave syrup- all change the flavor slightly)

Refrigerate, after chilled add:

-strained juice of a large lemon

Now comes the fun part, complete the mixture by adding:

-4 cups chilled distilled water

-750ml of Famo Cherry cask

Pour over ice in highball glass

garnish with lemon wedge

makes just over a half gallon

Taste it! For OMSI event may need to add up to 2 cups chilled distilled water or serve more concentrated and add more sugar- southern sweet tea uses 3/4 to 1 cup of granulated sugar for a half gallon recipe