

“We need 2 more boat drinks” Jimmy Buffet
“Or 3!” Jeremy Parsons

With this freezing weather beating down our door it may help to warm our souls with some tropical recipes that are as easy to make as they are delicious! First, I will give a little background information on the ingredients. Let's take a booze cruise!

San Paulo Brazil has an amazing spirit called Cachaca. It is made from sugar cane and could be described as a blend of vodka and rum. Cachaca is difficult to find but believe me it is well worth the effort. The traditional drink to make is the Caprihana which is made with muddled lime and sugar with soda to top. Some variations use fresh shredded mint leaves as well which I think adds a great flavour to the recipe

Santiago Chili has a similar spirit called Pisco, which has a stronger flavour than its Brazilian sister with oak undertones. The spirit is also made from sugar cane and is used to make Pisco Sours. Again this recipe uses muddled lime, sugar and soda but I have found that using brown sugar brings out a wonderful sweet and sour mix out of the drink which tones down the oak flavouring a touch.

Next port.....Havana Cuba, home of the Mojito! Mojitos were very hot last year and I think they will be just as popular this summer as well. Spice up your weekend by making this classic cocktail with amber rum! This fantastic cocktail uses a muddled mixture of fresh mint, sugar, lime and topped with soda. For a twist you can try using coke or ginger ale instead of the club soda to sweeten the flavour.

Rum, Pisco and Cachaca are all made from sugar cane but it is the distillation process and the processing of the cane that creates their distinct flavour

Well, I hope this has got you thinking of exotic ports of call and white sand beaches where the sun kisses your skin leaving it golden brown relieving your tension and erasing your memory of the snow drifts you have yet to shovel!