



## Rhyme & Reason

SERVES 2

### Ingredients

4 oz of cachaca

1 oz of Aperol or Campari

about 6 oz of grapefruit juice, fresh squeezed

1 oz of fresh lime juice

1/4 cup sugar

1/4 cup water

1/8 tsp of ground cardamom

### Instructions

Make a simple syrup by combining the sugar, water and cardamom in a small saucepan.

Bring to a boil and allow the sugar to dissolve, about 30 seconds to a minute after it boils. Remove from the heat and allow it to cool while you make the rest of the cocktail.

Juice the citrus fruits and pour them into a cocktail shaker with the cachaca and Aperol (or Campari, whatever you have). Pour in the simple syrup, toss in a few ice cubes and shake it up until it's icy cold. Divide it among two glasses, with ice if you like, and garnish with a lime slice.

\*If you don't have cachaca, use light rum. And if you don't have cardamom on hand, use cinnamon.

---

---