



# The Pegu Blog

***a site about Pegus,  
and other ramblings on the cocktail life***

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Posted by **Doug**  
under **Cachaça, Recipes**

In a typically wonderful example of the timing that permeates my life, I got a bottle of Boca Loca Cachaça recently. Unfortunately it was about two days after I posted my **Caipirinha Battle** between Leblon, Cachaça 61, and Cabana. It's not fair to the first three to have Boca Loca roll in after the battle and shoot the cripples. It isn't fair to Boca Loca either, since I've already set in my mind who is the best Caipirinha Cachaça.

So I have resisted thus far actually making a Caipirinha with the Boca Loca, to keep my evaluation pristine.



*"Pristine?"*

*My, aren't you the highfalutin cocktailian!*

I simply want to keep the Boca Loca separate until I decide about it on its own merits.



*So that leaves only one problem:*

*You don't know any other drinks to make with Cachaça.*



You are supposed to make comments that reinforce my points and make me look brilliant, not sit around on your fat butt, pointing out my inadequacies. But since you are determined to become a major part of this post, why don't you suggest some recipes?



*Me? No problem.*

*The gang at the Mixosoleum cocktail chat room had a whole night devoted to Cachaça drinks.*

*You can read about it [at the blog](#). Of course, if you'd been there, you'd know all this stuff.*

I got in late. I had to **kill someone** that night, and work takes precedence. And besides, the wrap up was where I went first. The problem is that I don't have ready access right now to a number of the ingredients they were using. I chose two recipes, SeanMike's Brazillian Frog and Blair's Shaven Yak Belly, to start. The Shaven Yak Belly failed to appeal much, but it was worth a second shot with the Leblon it was invented for to see the difference. Sorry Blair, but I'm not making it again, with either Cachaça.

Then I mixed up a Brazillian Frog.



*I tried it too.*

*Yech!*

*SeanMike, honestly, what were you thinking?*

Hey buddy, she said it, not me!

Next, I went to Boca Loca's own website, [drinkbocaloca.com](http://drinkbocaloca.com), to see their suggestions. The first thing I learned is that their website's recipe formatting totally craps out on an iPhone, so don't use yours to visit Boca Loca. I did find a lot of different, likely-looking recipes there, however.



Wait a second, aren't the recipes you find on brand websites those, whatchacallem, "[Marketing Cocktails](#)"? I seem to recall you had some dubious thoughts on those....

Shh! Not so loud. Most of [Boca Loca's recipes](#) are by Jeffrey Morganthaler.



What? [Jeffrey-freaking-Morganthaler](#)? Whipping out some [Marketing Cocktails](#)? For real?

I said, "Shhh!"



What? You're afraid he'll be offended that you are making fun of him for making [Marketing Cocktails](#)? Don't worry. He doesn't read your little blog.

In the first place, *you* are making fun of him, not me. In the second, he probably *will* read this post, since you insist on linking to him!



[Jeffrey Morganthaler!](#)   [Jeffrey Morganthaler!](#)   [Jeffrey Morganthaler!](#)

Don't be an ass. He's not Beetlejuice. Besides, I have high hopes for this particular batch of recipes, *because* Jeffrey whipped them up.

In my time-honored manner of choosing a new drink recipe, I looked at the pictures, to see which one was the prettiest. I really liked the Boca Amora Bruise, and saw that I even had what it took to make it up. Here's Jeffrey's recipe (with what I used in parens):

### BOCA AMORE BRUISE

1.5 oz. Boca Loca Cachaça  
.5 oz. apple brandy applejack  
(Laird's)  
1 oz. simple syrup (.75 oz. simple  
syrup)  
.75 oz. fresh lemon juice  
3 late summer berries (.25 oz. **my  
blueberry syrup**)



*Muddle berries in the bottom of a mixing glass. (Use blueberry syrup in lieu thereof) Add remaining ingredients and shake with cracked ice until chilled. Strain into an ice-filled old fashioned glass and garnish with lemon and berries.*

Let me mention that I took a moment to sniff the Boca Loca as I started mixing this cocktail. It has a very appealing fruitiness that I did not get with any Cachaça I'd tried previously.

The Boca Amore has a lovely color and the other ingredients play up the fruity overtones I just mentioned nicely. Now a sip.

Sigh.

It really *is* a Marketing Cocktail, Jeffrey. Sorry. It's just too sweet. It tastes good, but the sugars all conspire to drown out any complexity. Chicks (not **broads**) in bars might find it tasty, but I think it fails the most important aspect of a Marketing Cocktail (which so many such recipes do): It does not showcase the feature ingredient to good advantage! If you didn't know what was in Jeff's Boca Amore Bruise, you'd never guess Cachaça at all, not to mention one as smoothly fruity as Boca Loca.



*You're going to get it now!*

Shuddup.

But Jeffrey's on the right track with this drink. The ingredients are there for a fine cocktail, and they really should showcase the Boca Loca well. So, I tried to improve the thing.

*DOUG'S BOCA BRUISE*

1.5 oz. Boca Loca Cachaça

.5 oz. Calvados

.25 oz. simple syrup

1 oz. fresh lemon juice

.25 oz. my blueberry syrup

*Mix and strain into an old fashioned glass, as before.*

Now this is a delicious little drink. The first thing that happens is that the sticky sweetness is gone, so your tongue can get at the rest of the ingredients. The trademark muskiness that for me separates Cachaça from Rum makes itself known, but not overtly. The apple from the Calvados is more cider-y, rather than juice-y. And the taste develops as it rests in your mouth, like a good, complex drink should. The lemon just brightens the room, without really announcing itself much.

Some of my preference here is because I like tarter drinks to begin with. If you think it's too bright, you could back the lemon off a bit without altering the flavor profile, just smoothing it out. But don't use so much sugar.

I think I really like this drink. It's another good use for all the Cachaça I have around (though I doubt it'll be any good with the Cabana or the 61), and another good use for my blueberry syrup. It's refreshing, and complex enough to appeal to seem like a cocktail, while still being light enough for a drink. Besides, it's another cocktail I can say I invented *all... on... my... own!*



*Man, are you asking for it!*

Quite possibly. But in the meantime, I've gotten the tasty Boca Loca in my mind. I'll try it in Caipirinhas after Christmas.