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FIRST CLASS

THE BEST OF THE BEST

LEMON AID

A fresh twist on
summer cocktails

Here are two sexy, summer-worthy spirits to enjoy after a hard day's plight. Both cocktails feature liquors that are somewhat exotic. Limoncé, generically known as "limoncella," is a strong Italian liqueur. The Caipirinha (pronounced kuh-per-reen-yah) is a rum-flavored concoction, made with a Brazilian liqueur called "cachaça," distilled directly from the juice of sugar cane.



When your dog-days feature the Jersey shore instead of more exotic locales, grab your umbrella (the kind you put in drinks) and transport your attitude with these hot, hip classics.—Ken Cutler

THE LEMON TWIST

2 oz. vodka

½ to ¾ oz. Limoncé

In a cocktail shaker, add ice, vodka and Limoncé. Shake and strain into a chilled glass rimmed with sugar. Garnish with lemon.

THE CAIPIRINHA

2 oz. cachaça

¼ lime

¼ oz. simple syrup

In a tall tumbler, muddle lime and add cachaça and syrup. Add ice and stir. Garnish with straw and lime wheel.