

# Brazilian Mule Punch

**Bartender:** Lauren Sanchez

**Bar/Company:**

**Location:** Miami, FL

**Season:** Summer

**Ingredients:** 2 part Ypioca Brasilizar Cachaca Prata Reserva Especial  
1 part Fresh Lime Juice  
1 part Ancho Chile-Infused Simple Syrup  
1 float Ginger Beer  
2 dash Angostura Bitters

**Garnish:** Dried Ancho Chiles  
Lime Wheel

**Glassware:** N/A

**Preparation:** Punch Preparation Instructions:  
Combine Ypioca, lime and syrup in bowl. Top with ginger beer and Angostura bitters\* (amounts will depend on size of punch and number of anticipated servings). Garnish with thin-sliced dried ancho chiles and lime wheels to float.

\*You can optionally skip adding Angostura in punch and instead add a dash or 2 to each individual cocktail as served.

Individual Cocktail Preparation Instructions:  
Combine ingredients exactly the same way as a traditional Moscow Mule over crushed ice. Garnish with dash or 2 bitters and ancho chile slices. Mint is an optional garnish.

**Notes:** "Fun little twist on a Moscow Mule." - Lauren Sanchez

**Legal:**