

Carnival Colada

Arnaud's French 75 Bar - New Orleans, LA
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BUTTERFLY PEA

CACHACA

*1 liter cachaca
1/2 cup dried butterfly pea
flowers*

COCONUT MAGIC

*1 can (14 ounce)
sweetened condensed
coconut milk
1 can (14 ounce) coconut
milk*

3 ounces orange juice

3 ounces white rum

COCKTAIL

*1/2 ounce white rum
1/4 ounce orange curacao
3/4 ounce orange juice
1/2 ounce lime juice
1/2 ounce cinnamon syrup
mint sprig (for garnish)*

Make the Butterfly Pea Cachaca: Pour the cachaca into a large container. Add the butterfly pea flowers. Stir vigorously. Let steep, stirring occasionally, until the cachaca turns deep purple, about twenty-four hours. Strain.

Make the Coconut Magic: In a blender, combine both coconut milks, the orange juice and rum. Process until smooth.

Make the cocktail: In a cocktail shaker with ice, combine one ounce of Butterfly Cachaca, 1/2 ounce of Coconut Magic, the rum, curacao, orange juice, lime juice and cinnamon syrup. Shake well.

Strain the drink into a glass filled with crushed ice. Garnish with a mint sprig. Decorate with a plastic king cake baby.

Per Serving (excluding unknown items): 833 Calories; 57g Fat (80.2% calories from fat); 6g Protein; 26g Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 38mg Sodium. Exchanges: 1 1/2 Fruit; 11 1/2 Fat.