BRAZILIAN CITRUS–GUAVA REFRESCO

A cool, tropical sip inspired by Brazilian market stalls,
where fresh fruit and sunshine mingle in every glass.

INGREDIENTS

1 C guava nectar
1/4 C fresh lime juice
2 T sugarcane syrup or simple syrup
2 C cold water or sparkling water
1 C crushed ice
lime slices for serving
fresh mint (optional)

METHOD

Stir the guava nectar, lime juice, and syrup together in a pitcher.
Add the cold water or sparkling water and mix gently.
Fill glasses with crushed ice.
Pour the Refresco over the ice.
Garnish with lime slices and mint if using.
Serve chilled.

Cultural note

Fruit drinks, or Refrescos, are common across Brazil, especially in hot regions where guava, citrus, and sugarcane are abundant. While many iconic Brazilian beverages are alcoholic, families often enjoy fresh fruit blends sold in markets and juice bars. This non-alcoholic Refresco draws on those flavors, offering a bright, tropical drink that feels authentically Brazilian while remaining family-friendly.