Caldo de Cana (Brazilian Sugarcane Juice)

A sun-sweet, beach-stand classic that tastes like Brazil in a glass.

Country, Brazil
Servings: 2-4
Prep Time: 20 minutes

Ingredients
2 lb sugarcane stalks, peeled and cut into 3–4-inch pieces
Juice of 1 lime, strained
Ice, as needed

Method

Rinse sugarcane pieces and trim any fibrous ends.
Run sugarcane through a sugarcane press or heavy juicer until all juice is extracted.
Strain the fresh juice through a fine mesh sieve to remove fibers.
Stir in lime juice and chill over ice.
Serve immediately over ice *(Best if consumed the same day)*

Note:
Caldo de Cana is a street-stand beverage in Brazil, often sold alongside fried snacks like ***Pastel.*** *(recipe to follow)*
If you can't find fresh sugarcane, try this simple "Mock Caldo de Cana" below.

Basic cane simple syrup (yields about 1 C syrup)
½ C cane sugar (or regular granulated sugar)
½ C water
Method for syrup
Combine sugar and water in a small saucepan and bring to a gentle simmer, stirring until sugar dissolves.
Cool to room temperature and refrigerate; syrup will keep up to 2 weeks.

Mock Caldo de Cana (serves 2–4 ample glasses)
2–3 T cane simple syrup per glass, adjusted to taste
Cold water or chilled sparkling water to dilute
Juice of ½ lime per glass (optional)
Ice and fresh mint or a thin slice of ginger for garnish (optional)

Method
Fill a glass with ice.
Add cane simple syrup and a squeeze of lime.
Top with cold water or sparkling water and stir to combine.
Garnish and serve immediately.

Notes and flavor tips
Use sparkling water for a brighter, more street-stand feel similar to freshly pressed sugarcane juice.
For a richer, more syrupy cane flavor, make a richer syrup using 1.5 parts sugar to 1 part water and simmer until slightly thickened.
If you have a juicer, you can blend peeled sugarcane pieces with a little water and strain to approximate fresh caldo de cana; otherwise the syrup approach is the simplest pantry-friendly substitute.

Caldo de Cana alternative using simple syrup
If fresh sugarcane juice isn't available, a clean cane simple syrup mixed with water and a bright citrus note makes a pleasant, approachable substitute.
Basic cane simple syrup (yields about 1 C syrup)
½ C cane sugar (or regular granulated sugar)
½ C water
Method for syrup
Combine sugar and water in a small saucepan and bring to a gentle simmer, stirring until sugar dissolves.
Cool to room temperature and refrigerate; syrup will keep about 2 weeks.
Mock Caldo de Cana (serves 2–4 ample glasses)
2–3 T cane simple syrup per glass, adjusted to taste
Cold water or chilled sparkling water to dilute
Juice of ½ lime per glass (optional)
Ice and fresh mint or a thin slice of ginger for garnish (optional)
Method
Fill a glass with ice.
Add cane simple syrup and a squeeze of lime.
Top with cold water or sparkling water and stir to combine.
Garnish and serve immediately.
Notes and flavor tips
Use sparkling water for a brighter, more street-stand feel similar to freshly pressed sugarcane juice.
For a richer, more syrupy cane flavor, make a richer syrup using 1.5 parts sugar to 1 part water and simmer until slightly thickened.
If you have a juicer, you can blend peeled sugarcane pieces with a little water and strain to approximate fresh caldo de cana; otherwise the syrup approach is the simplest pantry-friendly substitute.