



# RECIPES FOR A NEW YEAR

created by Chef Sascha Weiss  
inspired by the work of Cynthia Ona Innis

## ORO BLANCO

2 oz Junipero Gin  
4 tsp sage syrup  
1 tsp oro blanco grapefruit juice

Lightly muddle 1 sage leaf in a glass, add ice, gin, oro juice the cooled syrup, and stir to combine.

### \*Sage Syrup

3/4 cup water  
1/2 cup (100g) sugar  
3 Tbl chopped fresh sage leaves

1. To make the sage syrup, heat the water, sugar and chopped rosemary leaves in a small saucepan, stirring occasionally, until the mixture is hot and sugar is dissolved.
2. Remove from heat and let cool completely. Once cool, strain the sage syrup into a jar.

## ORO ROSEMARY

8 oz sparkling water  
4 oz oro blanco grapefruit juice  
1 Tbl rosemary syrup

Mix to combine, serve on the rocks with a sprig of rosemary.

### \*Rosemary Syrup

3/4 cup water  
1/2 cup (100g) sugar  
2 Tbl chopped fresh rosemary leaves

1. To make the rosemary syrup, heat the water, sugar and chopped rosemary leaves in a small saucepan, stirring occasionally, until the mixture is hot and sugar is dissolved.
2. Remove from heat and let cool completely. Once cool, strain the rosemary syrup into a jar.