

TERRA D'ORO

A NEW DAWN

MADE WITH TERRA D'ORO ZINFANDEL PORT, CALIFORNIA

TOFFEE LIQUEUR

Note: Will keep at room temp for up to three months, and longer in the fridge

INGREDIENTS

- 100g Werther's Original Hard Candies (about 19 candies)
- 2tbsp Soft Dark Brown Sugar
- 375ml Vodka (half of a standard bottle)

DIRECTIONS

1. Place toffees into a Ziplock freezer bag and smash into small pieces.
2. Add all ingredients and a pinch of sea salt to a lidded jar.
3. Shake jar every 20min or so until most of the toffees have dissolved (leaving overnight if necessary).
4. Once mostly dissolved, fine strain through mesh and/or cheese cloth to remove any remaining solids.
5. Store sealed in the fridge. Shake just prior to using.



SALINE SOLUTION

Note: Will keep for a very long time. As a general rule, date & keep for about one month at room temperature, and three months if refrigerated.

INGREDIENTS

- 10g Salt
- 40g Water

DIRECTIONS

1. Add contents to a food safe glass dropper.
2. Shake to combine and store. Shake just prior to using.

A NEW DAWN COCKTAIL RECIPE

INGREDIENTS

- 1 ¼ oz Diplomático Rerserva Rum
- ¾ oz Terra d'Oro Zinfandel Port
- ¾ oz Homemade Toffee Liqueur
- ¼ oz Tempus Fugit Crème de Cacao
- 5 dashes Walnut Bitters
- 2 drops Saline Solution

DIRECTIONS

- Combine ingredients in a shaker and shake vigorously with ice for about 12 seconds.
- Strain into a chilled Nick & Nora glass.
- Enjoy!