

NEW YORK SOUR

SERVE WITH TERRA D'ORO ZINFANDEL PORT, CALIFORNIA

SIMPLE SYRUP (1:1 ratio)

Note: Will keep, refrigerated, for about one month

INGREDIENTS

- 1 cup Cane Sugar
- 1 cup Water

DIRECTIONS

- 1. Add the sugar to heated but not boiling water in a saucepan.
- 2. Stir until sugar is dissolved.
- 3. Let cool and pour into a sealable container.

NEW YORK SOUR WITH PORT

INGREDIENTS

- 2 oz. Bourbon
- 3/4 oz Lemon Juice
- 3/4 oz Simple Syrup
- 2 oz Terra d'Oro Zinfandel Port

DIRECTIONS

- 1. Combine ingredients in a shaker and shake without ice for 10 seconds
- 2. Add ice and shake vigorously for at least 10 seconds
- 3. Strain into a chilled glass, pour over ice
- 4. Enjoy!

