

MORTON & BASSETT SPICES®

## *Brown Sugar Sage Palomas*



- 1/3 cup light brown sugar, packed
- 2/3 cup water
- 1 tablespoon Morton & Bassett Sage
- 2 grapefruits, juiced
- 1 lemon, juiced
- 3 ounces tequila (2 shots)
- 2 tablespoons salt
- 1/2 cup grapefruit soda
- 2 sprigs fresh sage, for garnish

Combine brown sugar, water, and M&B Sage in a pan. Bring to a gentle boil and remove after 3-5 minutes. Strain the sage simple syrup into a heat-proof dish and allow to cool. Rim glasses with lemon and dip into salt. Set aside. Juice the grapefruits and lemon. Combine ice, citrus juice, 2 ounces simple syrup, and tequila in a cocktail shaker. Shake to combine. Strain over fresh ice in glasses and top with grapefruit soda. Garnish with fresh sage.

**Servings: 2 | Time: 20 minutes**



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