Tarragon Carrot Spritzer
4 servings

INGREDIENTS
• 2 cups carrots, shredded
• 2 cups water
• ½ cup sugar
• ½ teaspoons sea salt
• 1 small handful fresh tarragon
• ½ cup apple cider vinegar
• 8 dashes angostura bitters
• 4 oz gin
• prosecco

DIRECTIONS
1. Bring the carrots, water, sugar and salt to a gentle boil and simmer in a small saucepan for 10 minutes. Stir occasionally.
2. Remove the pan from the heat and add in the tarragon. Stir and allow to steep and cool for 10 minutes more.
3. Strain and then add in the apple cider vinegar, angostura bitters, and gin. Cool completely and serve over ice with a splash of prosecco.