

**Carrot Ginger Elixir** –from Brick & Bottle in Corte Madera, CA. Found in Bon Appetit Magazine, April 2012

- ½ cup raw sugar
- 2 Tablespoons coarsely chopped peeled ginger
- 1 cup fresh carrot juice
- ½ cup fresh lime juice

Bring sugar, ginger, and 1/3 cup water to a boil in a small saucepan, stirring until sugar dissolves. Remove from heat; let steep for 10 minutes. Strain through a fine-mesh sieve into a medium pitcher (you should have ½ cup); discard ginger. Cover and chill syrup.

**DO AHEAD:** Can be made 1 week ahead. Keep chilled. (HINT: Make a double or triple batch of the ginger simple syrup just so you have it on hand!)

Fill four 6-ounce glasses with ice cubes. Add carrot juice and lime juice to ginger syrup; stir well. Divide elixir among prepared glasses.