



# Pink Grapefruit and Tarragon Salty Dogs

YIELD: 1 – 8 oz beverage



## INGREDIENTS

## MEASUREMENTS

| INGREDIENTS                                   | MEASUREMENTS |
|---|--------------|
| <b>Tarragon Honey</b>                         |              |
| Water   | ½ cup        |
| Honey   | ½ cup        |
| SupHerb Farms Fresh Frozen Tarragon           | ¼ cup        |
|   |              |
| <b>Pink Grapefruit and Tarragon Salty Dog</b> |              |
| SupHerb Farms Fresh Frozen Tarragon           | 2 Tbsp       |
| Pink grapefruit juice                         | 4 oz         |
| Vodka   | 2 oz         |
| Tarragon honey                                | 1 oz         |
| Crushed ice                                   | 1 oz         |
| Coarse salt                                   | ½ tsp        |

## TARRAGON HONEY PREPARATION

1. Place all ingredients in a pot over medium heat.
2. Heat until simmering.
3. Remove from heat, cover and steep for 30 minutes.
4. Strain to remove leaves.
5. Refrigerate for 1 hour.

Note: Tarragon Honey can be stored in the refrigerator for up to 2 weeks.

## SALTY DOG BEVERAGE PREPARATION

1. Place SupHerb Farms Fresh Frozen Tarragon in a cocktail shaker.
2. Add ½ oz of grapefruit juice and muddle with the Tarragon just enough to release the essential oils.
3. Add remaining grapefruit juice, vodka, tarragon honey and crushed ice. Shake well.

## TO SERVE

Pour into salt rimmed martini glass and serve immediately.

## CHEF'S NOTES

For a refreshing mocktail exclude the vodka.