

Carrot Patch Cocktail - A Fresh and Fun Easter Drink Everyone Will Love

Carrot Patch Cocktail ???



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INGREDIENTS

- 1 1/2 oz vodka or light rum
- 2 oz fresh carrot juice
- 1 oz orange juice
- 1/2 oz fresh lemon juice
- 1/2 oz honey syrup or simple syrup
- Ice
- Crushed cookies or brown sugar (optional, for rim)
- Small carrot slice or mint sprig (for garnish)

DIRECTIONS

1. Prepare your glass by rimming it with honey or simple syrup, then dipping it into crushed cookies or brown sugar if desired.
2. Fill a cocktail shaker with ice.
3. Add the vodka (or rum), carrot juice, orange juice, lemon juice, and honey syrup.
4. Shake well for about 15 seconds until chilled.
5. Strain into a rocks glass filled with fresh ice.
6. Garnish with a small carrot slice or a sprig of mint to create that "carrot patch" look.

SWAPS & NOTES

This cocktail is easy to adjust depending on your taste.

Vodka keeps the drink clean and crisp, while light rum adds a slightly warmer, sweeter note.

If you prefer a non-alcoholic version, simply skip the spirit and top the drink with a splash of sparkling water for a refreshing mocktail.

Fresh carrot juice makes the biggest difference in flavor, but store-bought works in a pinch.

TIPS FOR SUCCESS

The key to a great Carrot Patch Cocktail is balance.

Taste your mixture before serving and adjust the sweetness or citrus as needed.

If it's too sweet, add a splash more lemon juice.

If it's too tart, a little extra honey syrup smooths it out.

