



ginger syrup + what to do with it

Ginger Syrup

makes 1 quart

1 lb. ginger root, peeled and chopped
5 cups water
1½ cups sugar
¼ tsp. salt

- 1) Place ginger and water in large saucepan and bring to a gentle boil over medium heat. Simmer partially covered for 45 minutes. Remove from heat, cover, and steep for 20 minutes.
- 2) Strain through sieve, pressing ginger with back of spoon to extract liquid. Return liquid to pot, add sugar and salt, and heat until dissolved.
- 3) Chill syrup until cold.

Homemade Ginger Ale

makes 1 8-oz. drink

1/3 cup ginger syrup
2/3 cup club soda
1 Tbsp. fresh lime juice

Fill a glass with ice, add ingredients and stir. Adjust proportions to taste.

Variation: add 1½ oz. bourbon for a bourbon and ginger.

Ginger Lemonade

makes 1 12-oz. drink

1/3 cup ginger syrup
1/3 cup fresh lemon juice
2/3 cup cold water

Fill a glass with ice, add ingredients and stir. Adjust proportions to taste.

Sparkling Ginger Lemonade

makes 1 12-oz. drink

1/3 cup ginger syrup
1/3 cup fresh lemon juice
2/3 cup club soda

Fill a glass with ice, add ingredients and stir. Adjust proportions to taste.

Gingered Green Tea

Stir about 1 Tbsp. ginger syrup into a cup of green tea. Serve hot or over ice.

Dark 'n' Stormy

2 oz. dark rum
2 oz. ginger syrup
2 oz. club soda
lime wedge

Fill a glass with ice, add first three ingredients and stir. Garnish with lime wedge.