

GINGER SYRUP & GINGER ALE

INGREDIENTS

6 OUNCES FRESH GINGER
3 CUPS WATER
2 CUPS GRANULATED SUGAR
SODA WATER

TIME & SERVINGS

30 MINUTES
1 1/2 CUPS SYRUP
12 - 15 GLASSES OF GINGERALE



HERE'S HOW

GINGER SYRUP

- 1 COMBINE FINELY DICED GINGER ROOT, WATER AND SUGAR
- 2 BRING TO A BOIL, REDUCE HEAT AND SIMMER FOR 20 MINUTES OR UNTIL REDUCED BY HALF
- 3 DOWNLOAD AND PRINT A LABEL FOR YOUR BOTTLE OF SYRUP FROM MY BLOG.

GINGER ALE

- 1 ADD TWO TABLESPOONS OF GINGER SYRUP TO A TALL GLASS OF SODA WATER, STIR, ADD ICE AND SERVE.

NOTE: USE LESS SYRUP FOR GINGER ALE WITH LESS ZIP.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN