

Fresh Ginger Lemonade

By Jim DeWaele



Ginger Syrup
Water
Lemon Juice
Sugar Syrup

Ginger Syrup

- 1 Cup finely chopped Ginger (including peel)
- 1.5 Cups Sugar
- 1.5 Cups Water

Finley chop ginger in a Cuisinart. Mix with water and sugar and slow boil for 30 minutes. Let cool slightly and strain thoroughly. Let cool overnight. Strain again after cooling.

Lemonade

- 1.5 Cups Ginger Syrup
- 4 Cups Water
- 1 Cup Lemon Juice
- .5 Cup Sugar Syrup

Mix all ingredients and taste.

Notes:

- I kept everything cold before mixing. Helps with tasting and ensures freshness.
- The Ginger Syrup looks brown...no worries, it will look OK in the final form.
- On day 2 the lemonade seemed to have gotten “richer”. The flavor seemed more intense. In fact, we were cutting it in half with soda water. Water will do just fine.
- On day 3 we added Rum! It lessened the ginger taste, making the drink much smoother...