

## Homemade Ginger Syrup

### Ingredients

- 8 ounces ginger root, roughly chopped (200 grams)
- 4 cups distilled or filtered water (1000 milliliters)
- 1 lemon
- 4 tablespoons honey (80 grams)
- $\frac{3}{4}$  cup sugar (150 grams)
- Pinch of salt
- Dash of nutmeg
- 3 cinnamon sticks

### Directions

In a medium pot, steep the ginger in the filtered water, covered, at a *very low* boil for one to two hours. Cut the lemon in half, squeeze the juice into the pot, and drop in the halves. Bring to a boil, cover again, and maintain at a low boil for 10 minutes. Stir in the sugar and honey until dissolved, and remove from heat. Add salt and nutmeg and let cool for about an hour. Strain into a jar that contains the cinnamon sticks (try using cheesecloth, a mesh strainer, or a coffee filter). The ginger syrup will pick up cinnamon flavor over time, so remove it when it tastes good to you, after at least a day and perhaps up to a week or two. Store the syrup in an airtight container in the refrigerator, and it should last at least a few weeks. It will be cloudy and have sediment that you can either stir up with each use, or discard when you reach the end.

### Leftovers

To make ginger ale, simply mix the syrup with sparkling water and serve over ice (extra credit: add a fun straw). You can adjust the ratio to your taste; we prefer approximately one part syrup to three parts sparkling water.

How about an updated Dark & Stormy? Mix equal parts dark rum, ginger syrup, and sparkling water. Serve over ice. Again, you can adjust the ratios to your liking.