

Hibiscus Ginger Lemonade

Prep Time: 15 minutes

Cook Time: 5 minutes

1/2 C fresh ginger, thinly sliced

1/4 C sugar

1/2 C water

1/2 C brewed Hibiscus tea, cooled

1 C fresh lemon juice (about 4-6 lemons)

3 C cold water

Ice cubes

Lemon slices and fresh mint leaves for garnish (optional)

Prepare the ginger syrup: In a small saucepan, combine the fresh ginger, sugar, and water. Bring to a boil over medium heat, stirring occasionally. Reduce the heat and let it simmer for 5 minutes, until the ginger is fragrant, and the mixture has thickened. Remove from heat and let it cool. Strain the syrup through a fine mesh sieve to remove the ginger slices.

Mix the lemonade: In a large pitcher, combine the ginger syrup, brewed tea, fresh lemon juice, and cold water. Stir well.

Add the ice: Add ice cubes to the pitcher.

Serve chilled: Pour the lemonade into glasses and garnish with lemon slices and fresh mint leaves if desired. Enjoy this zesty hibiscus ginger lemonade.