

## Ginger Simple Syrup

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
white sugar	1 cup	
water	1 cup	
fresh ginger root	1 cup = about 4 oz. peeled & cut into half-inch pieces	

- Put all ingredients into a small saucepan, and bring to a boil over medium-high heat. Stir occasionally to help dissolve the sugar.
- Once it boils & the sugar dissolves, turn off the heat & steep for 20 minutes.
- Pour the entire contents of the saucepan into a blender, & blend until smooth.
- In the sink, place a bowl under a fine-mesh sieve. Pour the contents of the blender into the sieve, & allow the liquid to strain from the solids. The liquid is your ginger simple syrup. Allow to cool, then store in an airtight container in the refrigerator up to two weeks. Shake before using.
- Add to sparkling water to make ginger ale, or add to cranberry juice or tea.

**NOTE:** You can substitute other ingredients to make many flavors of simple syrup. Some ideas include cranberries, strawberries, citrus peels (without the white layer), hot peppers, rosemary, even Douglas Fir shoots in spring.