

Ginger Limeade

*This is a refreshing twist on a classic –
be sure to read the recipe first before starting!*

Serves: **4**

Ingredients:

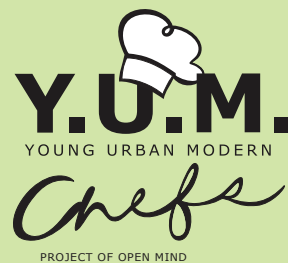
- 3 1/2 cups water
- 3/4 cup sugar, or to taste
- 2 tablespoons minced fresh ginger
- 1 cup fresh lime juice
- Thin lime slices for garnish

Directions:

In a small saucepan stir together 2 cups of the water, the sugar, and the ginger, bring the mixture to a boil, stirring until the sugar is dissolved, and simmer it for 3 minutes. Strain the syrup through a fine sieve set over a bowl and let it cool.

In a pitcher combine the cooled syrup, the remaining 1 1/2 cups water, and the lime juice and stir the limeade well.

Divide the limeade among the tall glasses filled with ice cubes and garnish each drink with a lime slice.



Tools Needed:

- Measuring cups and spoons
- Peeler/ Spoon
- Grater
- Knife for slicing limes
- Citrus juicer
- Whisk
- Strainer
- Pitcher
- Ice cubes



Tip:

*Some limes are
more sour than others,
you may need to adjust
the sugar accordingly.*