

# GINGER SYRUP

## 1. With a Blender

- 2 cups finely chopped ginger root - 2-3 pieces
  - 1 cup water
  - about 2 cups sugar
1. Combine the ginger and water in a blender and blend for about a minute until the ginger is a pulp.
  2. Strain, pressing out as much liquid as you can. This is your ginger juice.
  3. For every cup of ginger juice, add 2 cups sugar.
  4. Stir until dissolved. Use the stove or microwave to speed this it up, if necessary. Bottle and refrigerate.

## 2. With a Juice Extractor

- 1 cup ginger juice - need 3-4 pieces of ginger root
  - 2 cups sugar
1. Run the ginger through the juice extractor. Roughly chopping it into smaller pieces will make this a bit easier on the machine.
  2. Strain the juice.
  3. Combine the sugar and ginger juice in a small pot over medium-low heat, and stir until the sugar is dissolved. Do not boil. Store in refrigerator.

