

Easy Ginger Lime Syrup



A zero proof substitute for falernum.

Makes 1 Cup

Time: 15 minutes

- 1 Cup Fresh lime juice
- 1 Cup thinly sliced peeled fresh ginger or 4 oz crushed ginger
- 2 Whole cloves
- 2 Allspice berries
- 1/4 tsp. Ground nutmeg
- 1 Cup Sugar

1. Add all ingredients to a small sauce pan and bring to a boil over medium heat.
2. When the sugar dissolves, reduce the heat, cover the pot and simmer for 10 minutes.
3. Allow to cool slightly
4. Strain through a fine mesh strainer and discard solids
5. Store syrup in refrigerator. Will keep about a week.

Cheers!