

# 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!