

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!