

Homemade Ginger Ale

This ginger ale is SO refreshing and far better for you than than sugar laden store bought ginger ale. And, it is surprisingly easy to make. I used to store cans of ginger ale in my kitchen. This is no longer the case when I can quickly make some of my own.

Sansational!



Serves 1

Ingredients:

3 to 5 ice cubes
Freshly squeezed juice of 1/2 lemon
1 teaspoon ginger, freshly grated
1 tablespoon local maple syrup
1 1/2 cups club soda or to fill a large glass

Directions:

Place ice cubes in large glass. Add the rest of the ingredients and stir well.

Sansational Tip:

I keep peeled ginger chunks in my freezer and grate the ginger right from the freezer into my drink.

