

## GINGER SYRUP

*(adapted from many sources)*

4 ounces fresh ginger, unpeeled

2 cups water

1 cup sugar

pinch salt

Cut the ginger into small pieces. Place the ginger pieces with water, sugar, and pinch of salt in a saucepan. Bring to a gentle boil, reduce to a low simmer, and cook for 50 minutes, stirring occasionally.

Let cool, then strain the syrup through. Store the strained syrup in the refrigerator, covered. It should keep for a couple of weeks.