

Ginger Limeade

<http://userealbutter.com/2012/07/15/ginger-limeade-recipe/>
inspired by [Café Aion](#)

ice
limeade
ginger syrup

limeade

3/4 cup sugar
1 cup water
2 cups lime juice (from about ten regular limes)
4 cups water
zest of 1-2 limes

Combine the sugar and 1 cup of water in a small saucepan set on high heat. Stir to dissolve the sugar and let come to a boil for one minute. Remove from heat and let cool. Place the lime juice in a pitcher. Pour the simple syrup into the lime juice. Add up to 4 cups of water to taste. Stir in the lime zest. Makes about 2 quarts.

ginger syrup

from [Imbibe Magazine](#)

2 cups ginger, peeled & minced
2 cups sugar
6 cups water

Combine the ginger, sugar, and water in a large pot. Bring the mixture to a boil then reduce the heat to medium-low. Let the ginger syrup simmer for an hour. Remove from heat and strain out the bits of ginger with a fine-mesh sieve or cheese cloth. Makes about a quart.

Make a ginger limeade: Fill a tall glass with ice. Pour limeade into the glass, leaving enough volume for the addition of the syrup. Add 2-4 tablespoons of ginger syrup to the limeade, depending on how spicy you want the drink to be. Stir and serve.

Or make a ginger lime spritzer: Fill a tall glass with ice. Fill the glass 80% full with seltzer water. Pour an ounce (2 tablespoons) of lime juice (not limeade, but lime juice) into the glass. Add 2-4 tablespoons of ginger syrup. Add gin if you so desire. Stir and serve.