

Turmeric Ginger Beer

Ingredients:

Turmeric Ginger Syrup

2 oz. fresh ginger (about 4 T grated ginger)
1 oz. fresh turmeric (about 2 T grated ginger)
zest and juice of 1 lemon
1 t. coriander
4 or 6 cardamom pods
a pinch of red pepper flakes (optional)
 $\frac{3}{4}$ c. sugar
1 c. water

Turmeric Ginger Beer

1 oz (2 T.) turmeric ginger syrup
a few mint leaves (optional)
 $\frac{1}{2}$ lemon (zest removed)
a strip of lemon zest
6 oz soda water

Bright & Sunny

Prepare as for ginger beer, but add 2 oz. gold rum

Yield:

This recipe makes about 8 oz. of syrup which will give you 8 servings.

Infuse Syrup

Grate ginger and turmeric. Place all ingredients in a saucepan and bring to a boil. Reduce heat and simmer for 10 minutes. Remove pan from heat and let spices sit and infuse in the syrup while it is brought up to room temperature.

Strain syrup

I find it easiest to strain the syrup twice-- first through a regular strainer, then through a fine-mesh teas strainer. Refrigerated, the syrup will keep for several weeks

Mix

Measure 2 Tablespoons of syrup into an eight ounce glass. Lightly crush the lemon peel and mint leaves with the back of a spoon. Squeeze the juice from one quarter of a lemon into the glass. Top with ice and soda water.