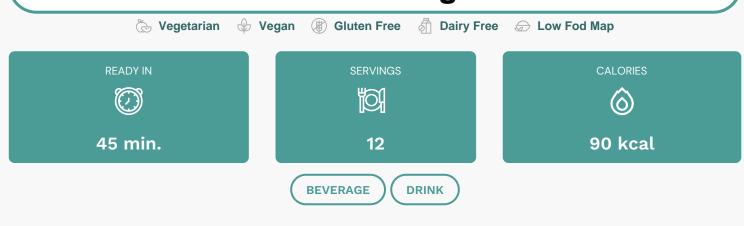


Homemade Ginger Ale



Ingredients

12 candied ginger pieces
12 cups club soda chilled
1 cup ginger fresh peeled sliced
1 cup sugar
1 cup water

Equipment

sauce pan
sieve

Directions

	Combine the sugar, ginger, and water in a small saucepan over medium-high heat, and bring
	to a boil, stirring to dissolve sugar. Reduce heat, and simmer 10 minutes; strain through a fine
	sieve into a pitcher, and cool.
	Add the club soda; garnish with lemon or candied ginger.
	Note: Syrup can be made and refrigerated, then combined with soda 1 serving at a time, using

Nutrition Facts



Properties

Glycemic Index:7.09, Glycemic Load:11.82, Inflammation Score:-1, Nutrition Score:0.55043478480176%

Nutrients (% of daily need)

2 tablespoons syrup per 1 cup soda.

Calories: 89.84kcal (4.49%), Fat: 0.11g (0.17%), Saturated Fat: 0.02g (0.1%), Carbohydrates: 22.75g (7.58%), Net Carbohydrates: 22.59g (8.21%), Sugar: 21.31g (23.68%), Cholesterol: Omg (0%), Sodium: 52.78mg (2.29%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.15g (0.29%), Copper: 0.04mg (1.83%), Zinc: 0.27mg (1.78%), Magnesium: 6mg (1.5%), Calcium: 13.87mg (1.39%), Potassium: 38.27mg (1.09%), Manganese: 0.02mg (1.07%)