



Kaffir Lime Syrup



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



2

CALORIES



148 kcal

SIDE DISH

Ingredients



1 tablespoon ginger fresh grated



3 kaffir lime leaves



0.3 cup rice vinegar



2 tablespoons soya sauce



0.3 cup sugar



0.3 cup water

Equipment



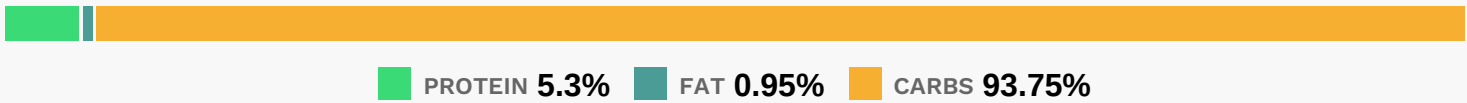
bowl

☐ sieve

Directions

- ☐ Bring first 4 ingredients to a boil over medium-high heat; reduce heat. Simmer 4 minutes or until mixture has reduced by half.
- ☐ Remove from heat; stir in remaining ingredients.
- ☐ Pour mixture through a fine wire-mesh strainer into a small bowl. Cover and chill until ready to serve.

Nutrition Facts



Properties

Glycemic Index:75.05, Glycemic Load:23.49, Inflammation Score:-1, Nutrition Score:1.3326086899185%

Nutrients (% of daily need)

Calories: 148.19kcal (7.41%), Fat: 0.16g (0.24%), Saturated Fat: 0.01g (0.06%), Carbohydrates: 34.93g (11.64%), Net Carbohydrates: 34.72g (12.63%), Sugar: 33.64g (37.38%), Cholesterol: 0mg (0%), Sodium: 1008.88mg (43.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.97g (3.95%), Manganese: 0.12mg (5.83%), Vitamin B3: 0.74mg (3.69%), Iron: 0.48mg (2.64%), Phosphorus: 25.86mg (2.59%), Magnesium: 9.42mg (2.35%), Copper: 0.04mg (2.14%), Vitamin B6: 0.04mg (2.08%), Vitamin B2: 0.03mg (2.05%), Potassium: 53.99mg (1.54%)