

Homemade Ginger Ale

November 2nd, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 02:00

Ginger Ale can be easy and fun to make at home. Using Lime Simple Syrup or even a splash of grenadine can personalize your Ginger Ale recipe.

Ingredients:

6 Ounces (170 Grams) Fresh Ginger Root

32 Ounces Water

Simple Syrup or Lime Simple Syrup

1 Liter (32 Ounces) Soda Water

Directions:

Peel the skin from the Ginger Root.

Slice into thin slices - as thin as possible.

Stovetop Method:

In a 3 Quart Stock Pot, mix the water and sliced Ginger Root.

Heat to a low simmer. Cover the pot and simmer for 2 hours, stirring occasionally.

Remove from heat and cool.

Sous Vide Method:

In a Quart-sized canning bottle, mix the Ginger Root and Water. Lid the bottle, finger tight.

Sous Vide for 2 hours at 148° F.

Remove the bottle from the Sous Vide and cool.

Strain out the solids and refrigerate the liquid.

To Serve:

Add a few ice cubes to an 8 oz glass. Add 1 part Ginger Extract and 1 part Soda Water.

Add Simple Syrup or Lime Simple Syrup to taste.