



GINGER ALE WITH FROZEN GRAPES

Ingredients

- 4 cups water
- 2 cups sliced unpeeled fresh ginger
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons honey
- Frozen seedless grapes
- Sparkling water
- Mint sprigs, for garnish

Directions:

Bring the water and ginger to a boil in a saucepan, then lower the heat, cover, and simmer for 1 hour. Uncover and continue to simmer for 30 minutes.

Strain the infusion through cheesecloth and discard the ginger. Stir in the lemon juice and honey and let cool to room temperature. For each serving, add $\frac{1}{4}$ cup of the ginger syrup to a glass with frozen grapes, then fill the glass with sparkling water and garnish with a sprig of mint.

From RebeccaKatz.com



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