



## MINTY GINGER LIMEADE

*Serves 4-6*

### INGREDIENTS:

- 2 (10 inch long / 25 cm) ginger roots
- 4 cups (800 ml) water
- 1/2 cup (100 gr) granulated sugar (or more if you like it sweeter)
- 1 tbsp honey
- 1 cup (200 ml) freshly squeezed lime juice (about 8 limes)
- 1/2 cup (or handful) fresh mint leaves



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

### DIRECTIONS:

1. Peel the ginger roots and slice them thinly. Place the ginger and 2 cups of water in a medium saucepan, bring to boil, lower the heat and simmer for 30 minutes. Remove the ginger pieces and stir in the sugar and the honey until fully dissolved. Let it cool completely.
2. Add the mint leaves into the gingery syrup and muddle to bruise the leaves and release the mint oils. Add the lime juice and the remaining water and chill in the refrigerator for at least an hour, or overnight. Remove the mint leaves and pour in a bottle or a pitcher, if enjoyed right away.
3. Pour the limeade into glasses filled with ice.

Note: the ice will dilute the limeade as it melts, but feel free to add a bit more water if the limeade is too strong for you.