

# Simple Ginger Syrup

## Ingredients:

- 1 c. water
- 1 c. sugar or monk fruit sweetener
- 1 c. thinly sliced ginger root

## Directions:

Combine all of the ingredients in a small saucepan and bring to a boil.

Turn on low and simmer for 20-30 minutes.

Let cool for 5-10 minutes and then strain out the ginger pieces.

Pour into a container and keep in the fridge.

You can lay the pieces of ginger on a plate to dry and then use them as candied ginger or for garnish.