

Corduroy Orange

www.CorduroyOrange.com

Ginger Syrup

<ul style="list-style-type: none">* 1 1/2 cups sugar* Juice of 3 limes* Water to create 1 1/2 cups liquid* 1 cup minced fresh ginger	<ul style="list-style-type: none">* Combine all ingredients in a saucepan and bring to a boil* Reduce heat and simmer briefly* Remove from heat and let steep for approximately 20-30 minutes* Strain ginger pieces from syrup
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Reserved ginger pieces can be used in creation of baked goods. They are particularly good added into chocolate chip cookies or blueberry muffins.

Syrup can be used as topping for waffles or pancakes; or can be combined with seltzer water to create homemade ginger ale.