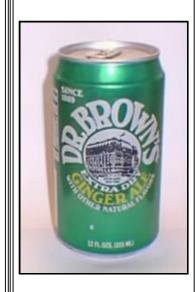
Ginger Ale Recipe Page 1 of 1



Syrup concentrate for the ale:

- 3 1/2 cups water
- 3 4-inch long piece of ginger, peeled & chopped
- 3 Tbsp vanilla flavoring
- 3 tsp lemon flavoring (non-alcoholic)
- 1/2 tsp stevia powder (or to taste)

Serving the Ale:

3 1 cup sparkling water or club soda per serving.

Directions:

Boil down the ginger in water for 10 minutes. Strain out ginger pieces and pour ginger juice into jar. Add vanilla and lemon flavorings and stevia. Let cool and store in refrigerator as a syrup concentrate. Add 1/8 - 1/4 cup of syrup to 6-8 oz of sparkling water and serve.