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1 of 2

spiced honey lemon drink

from Elle A Cooking @ Home

prep time: 10 min
cook time: 5 min
ready in: 15 min

servings: 6

ingredients:

- 1 tablespoon water
- 1 teaspoon sugar
- 1 (1/2-inch) piece fresh ginger root
- 1 lemon
- 18 cloves
- 1 tablespoon honey, divided, plus more to taste
- 6 cups hot water

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2 of 2

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directions:

Rinse the ginger root under water to clean and remove the skin either with a vegetable peeler or simply cutting the edges with chef's knife. Slice the ginger into 1/8-inch thin slices. (Be sure to lay the ginger on its flat side so you can get a good grip and avoid any mishaps.)

In a small saucepan, add 3 teaspoons of water, 1 teaspoon of sugar and sliced ginger. Let simmer over medium-low heat for 5 minutes to infuse the ginger into the syrup.

Meanwhile, prepare the lemon garnish. Slice the lemon length-wise into 6 wedges. Insert three cloves into each lemon wedge.

Drizzle about 1/2 teaspoon of honey and 1/2 teaspoon of the ginger syrup onto the bottom of each mug. Fill each mug with hot water. Add more honey or ginger syrup to taste.

Just before serving, gently squeeze a lemon wedge over each mug to release some of the juices and drop in as garnish. Enjoy hot or warm.

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