



Ginger Honey Syrup

- 1/2 cup honey
- 1/2 cup water
- 1-2" knob fresh ginger, peeled and sliced

Combine honey and water in a small saucepan over medium heat and whisk until well combined. Add ginger and bring to a boil. Reduce heat and gently simmer for 10 minutes. Cover and allow to cool completely, then strain. Keep refrigerated.