

Homemade Pineapple Ginger Ale

Level: Easy
Serves: 1

Prep Time: 5 minutes
Cooking Time: -



2 oz. ginger syrup, chilled (see recipe below)
1 oz. pineapple juice, chilled
 $\frac{1}{2}$ to $\frac{3}{4}$ cup seltzer water, chilled
Squeeze of fresh lime
6 mint leaves, crushed
Ice cubes



Pour ginger syrup and pineapple juice in a glass. Add seltzer water, lime and mint leaves. Add a couple ice cubes. Stir and drink immediately.

Ginger Syrup:

1 cup white granulated sugar
2 cups water
4 ounces thinly sliced fresh yellow ginger, unpeeled (see Notes)

For the ginger syrup: In a medium stainless-steel saucepan add the sugar, water, and sliced ginger. Bring to a boil, then reduce heat to a steady simmer for 45 minutes to 1 hour. Remove from heat and cool completely. Strain the syrup through a fine mesh sieve into a container that has an airtight cover. Cover and refrigerate. This syrup will keep in the refrigerator for about 2 weeks.

Notes:

- When making the ginger syrup, make sure to purchase the common yellow ginger and not Thai ginger (galangal). They look similar side by side, but taste very different.
- I like my ginger ale with a stronger ginger taste, so reduce or increase the amounts of ginger syrup and pineapple juice to your liking.
- To make this drink more decorative, cut fresh pineapple wedges and garnish each glass with one.