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LIQUID CULTURE

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Fast & Furious

IF YOU THINK HOMEMADE GINGER ALE CAN'T PACK A PUNCH, THINK AGAIN.

You don't need a chemistry degree to pull it off, either. This fast, simple recipe from Denise DeCarlo and Betty Fraser, chef-owners of Grub in Hollywood, Calif., puts the spicy-sweet soda within reach—no bottle-opener required. The duo's crowd-pleasing ginger ale is known to put pep back in the steps of over-worked production crews who work in the film studios near Grub. The zesty ginger syrup base gets paired with club soda or sparkling water for a quick ginger ale. Store leftover syrup in the refrigerator for up to two weeks for a daily dose of homespun ale—just add fizzy water. (The syrup makes a great addition to a cocktail or dessert, too. Try it with applejack or pour it over coconut ice cream.)

INGREDIENTS FOR GINGER ALE
2 cups unpeeled, washed, fresh ginger, roughly chopped
2 cups sugar
6 cups water
8 cups club soda or sparkling water, chilled

INGREDIENTS FOR GARNISH
2 limes, quartered
1 lime, sliced into wheels
Raw sugar

TOOLS
Food processor or blender, large stock pot, stovetop, cheese cloth or very fine sieve, large jar or pitcher, 16-ounce glasses

1

Process ginger chunks in food processor or blender until finely chopped. Place in a large stock pot.

2

Add sugar and water and stir. Bring to a boil and then reduce to a simmer over medium-low heat and cook for about 1 hour until a rich syrup is created.

Easy, zesty homemade ginger ale

Story by KATE SIMON
Photographs by STUART MULLENBERG

3

Strain the syrup twice through cheese cloth or sieve into a large jar or pitcher. Set aside to cool.

4

Dip the rim of each pint glass in lime juice and then in raw sugar.

5

Fill the glasses with ice. Add 1/3 cup of ginger syrup, top off with club soda or sparkling water and a squeeze of lime and stir. Garnish with a lime slice. Serves 10.