rev: November 22, 2016

Ginger Apple Drink

| Ginger rippie Brink | | | |
|---------------------|-------------|---|--|
| line # | | unita ingradients | notes |
| # | qty | units ingredients | notes |
| 1 2 3 | 7 7 3 | TBLS ginger juice cups apple juice cups water | ginger juice (see below) your choice of fresh squeezed, from concentrate or NOT concentrate to stretch the drink |
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- get ginger root from a local store. Some Kroger stores carry it. Indian and Asian cultural market.
- using a juicer, juice the ginger. The ruffage of the ginger will clog your juicer quickly.
- I make a LOT of ginger juice at one time. I get 10 20 lbs at a time. This makes the job a one time effort for a lot of juice.
- 2 I take the juice and put it in ice cube trays. Each cube is about 1 TBLS.
- After the cubes are frozen I move them to another fairly air tight container. Canning jars work. Some plastic wide mouth jars work.
- 4 If the cubes are left in the trays, after a while they will evaporate their liquid content.
- 5 Now when the recipes calls for a TBLS of ginger juice you can easily count cubes.
- Drinking the drink full strength is GREAT, but as I drink it all day, I have learned that deluting it with some water (adjusted to taste) helps make it easier to last longer, and it still taste great.

Contributed by ... Rocky

approximate serving size = depends on how much you make

mailto: spice#billygoatmountain&net

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