

Pink lemonade with ginger

1 Squeeze the grapefruits. Peel the ginger and slice it thinly.

2 Pour the grapefruit juice into a small saucepan, add the sugar and water as well as the sliced ginger. Bring to a boil and let simmer until sugar has completely dissolved, remove from heat and let stand for 10 to 15 minutes. Pour through a fine mesh sieve and refrigerate the strained syrup until thoroughly chilled.

3 To cut the sweetness, dilute with water and ice cubes to taste.



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Recipe Source: own creation

Prep/ cooking time: about 20 min. plus chilling

Ingredients (yields about 600 ml):

- * 250 ml pink grapefruit juice (2-3 fruits)
- * 250 g white sugar
- * 250 ml water
- * fresh ginger to taste (I used 2-3 cm)