

Baroness Dyrfinna's "Ginger" Ale

A Ginger Free Ginger Ale

Recipe created by Hallr Brjost Starsson

Baroness Dyrfinna is allergic to ginger ... so the challenge for this recipe was to make a ginger free Ginger Ale that she could enjoy.

Ingredients:

- 4 tbsp **prepared horseradish** (I searched for fresh horseradish to no avail)
- 2 tsp course ground **black pepper**
- 2 sticks **cinnamon** (cassia)
- 1 tsp **vanilla extract**
- 1.5 cups **water**
- 160 g white cane **sugar** (see note below)
- 15 g **pomegranate molasses**
- ~55 oz **seltzer water**

Preparation:

Add **1.5 cups water**, **2 tbsp horseradish**, **1 tbsp black pepper**, **1 cinnamon stick** to pot and simmer for 5 minutes.

Remove from heat, add **2 tbsp horseradish**, **1 tbsp black pepper**, **1 cinnamon stick**, and allow to steep for 20 minutes.

Strain liquid until basically clear. Strain through a mesh coffee filter ~8 times.

Add **liquid**, **sugar**, and **pomegranate molasses** to a clean pot and heat on stove until homogenous and clear. Add vanilla and allow to cool to room temperature.

Remove ~1.5 cups of cold **seltzer water** from 2 liter bottle and pour syrup into bottle. Recap and gently agitate to incorporate.

Note:

If I were to make this again I would reduce the sugar content by 30-40 grams. I matched the sugar to the amount in Schweppes ginger ale, but it was very much on the sweet side.