**Ginger Zinger**

**3 servings
20 minutes**

* 2 inch freshly grated turmeric
* 2 inch freshly grated ginger
* 1 lemon
* 1 tbsp raw honey

1. Fill your kettle with 3 cups of reversed osmosis water, and boil at medium heat.
2. In the meantime freshly grate ginger and turmeric into a saucepan, or bowl. Also, freshly squeeze the juice from the lemon.
3. Once your water is boiling pour it gently into your bowl or saucepan. While the water is still hot mix in the honey.
4. Lastly, put a lid on the sauce pan and set your timer for 10 minutes to allow the ingredients to mingle. Enjoy!

*Tips:*

* You can skip the saucepan step and transfer the raw ingredients into your desired jar or cup, then pour water into your cup, mix in the honey, and allow the ingredients to infuse.
* Turmeric and ginger can be used in the teaspoon form, as well. Just use a teaspoon of each.
* Try making this into a summer drink by having it cold and add seasonal berries to let soak overnight before enjoying!
* You can use other sweeteners in replacement of honey, such as stevia, maple syrup, coconut sugar, agave nectar, etc.