



Warm Citrus, Maple & Ginger Tonic

1 serving
10 minutes

Ingredients

- 1 1/2 cups Water
- 1 1/2 tbsps Ginger (sliced)
- 1 Clementines (peeled)
- 1 tbsp Maple Syrup

Directions

- 1 Add the water and ginger slices to a small pot and bring to a boil. Lower the heat and simmer for about 5 minutes, or longer if you prefer a spicier drink.
- 2 Use the end of a wooden spoon to mash the clementine in a mug. Add the hot ginger water and maple syrup to the mug. Stir until dissolved. Enjoy!

Notes

Leftovers: Refrigerate for up to seven days and reheat over the stovetop (optional). As the ginger will continue to steep, you may need to add more water if it is too spicy.

More Flavor: Use the zest of the clementine.

No Maple Syrup: Use raw honey instead.

No Clementine: Use lemon juice or apple cider vinegar instead.