



## *Ginger Turmeric Sipping Bone Broth* **WITH GOLDEN LADLE BONE BROTH**

Preparation Time: 10 Minutes | Servings: 2

### **WHAT YOU NEED**

1 Tbsp	Peanut oil
2½ Tbsp	Fresh grated ginger root
1 Tbsp	Fresh grated turmeric root
½ Qt	Golden Ladle Organic Chicken Bone Broth
1	Cinnamon stick
2	Star anise
1 Tbsp	Fish sauce
1 Tbsp	Light brown sugar
½ Tsp	Pure sea salt

### **THE PROCESS**

Heat peanut oil in pan and sauté fresh grated ginger root for a minute. Add fresh grated turmeric root and sauté again for another minute. Add Golden Ladle Organic Chicken Bone Broth and bring to boil. Add cinnamon stick, star anise, fish sauce, light brown sugar, pure sea salt and simmer (low heat) for 3-5 minutes. Pour through a fine mesh strainer and serve.