

Mulled Ginger Lemonade

As friends and families gather for the holidays, help spread the cheer with this delicious Me & the Bees Mulled Ginger Lemonade recipe. A warm cup of mulled ginger lemonade is a special treat you can add to dinner or a late-night gift-wrapping session. I promise you that each sip will bring good tidings to all who taste!

Yield: 2 servings

What you'll need:

1-Quart sauce pan
2 Bottles Me & the Bees Ginger Lemonade
Toothpicks
1 Lemon

8 Whole cloves
1 Generous teaspoon grated fresh ginger (more for extra spicy!)
1 Whole cinnamon stick
2 Teaspoons local honey
Garnishes (lemon peel, whole star anise, and cranberries)

Pour the lemonade into the pan. Don't turn the heat on quite yet, you still have some prep to do!

Slice a piece of lemon about $\frac{3}{4}$ of an inch thick. Use a toothpick to make holes for the cloves. Once you've made your lemon burst with cloves, cut it in half so you have about 8 whole cloves. Drop your clove burst into the lemonade. Go ahead and turn on the heat to medium.

Next, grate the ginger and add it to your lemonade. Add the cinnamon stick and let it simmer for about 10 minutes, or until fragrant. Right before turning off the heat, add the honey to the lemonade mixture. Stir well. You can keep the mixture in a crock pot on warm if you like.

Make it pretty!

Grab a toothpick and make fun garnishes for the side of your glass by adding cranberries or cran-raisins with a lemon peel spiral. Drop a whole star anise into each glass before serving. Enjoy!

Make it iced!

Looking for a way to dress this up for your New Year's Eve celebrations? Enjoy it iced!

For more recipes...

Go to meandthebees.com/recipes for more delicious things to make with Me & the Bees Lemonade!

