

Coconut and Lime Sipping Broth

Adapted from *The Bare Bones Broth Cookbook*, K, R Harvey

Ingredients

2 cups chicken bone broth or other broth

¼ cup peeled, chopped or minced fresh ginger or 2 tsp. ginger juice

1 cup coconut milk

Juice of 2 limes

1 tsp. sea salt

Directions

In a saucepan, add all ingredients.

Bring to a simmer. Stir.

Cook for about 5 minutes.

Optional: Blend-transfer to a blender or use an immersion blender. Strain through a fine mesh strainer.

Serve.

Enjoy as a satisfying hot beverage or add cooked chicken, chopped cabbage and mushrooms for a tasty meal.