Iced Sweet Ginger Fizz

From the teas.co.uk wiki

This is about as close as you will get to a proper homemade ginger ale, without the manufactured fizz and sugar. You brew the ginger tea strong with a coin of fresh ginger, sweeten it lightly with honey, cool it right down, then pour it over ice and lengthen it with soda water.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Iced Sweet Ginger Fizz recipe. Canonical: https://teas.co.uk/recipes/iced-tea/iced-sweet-ginger-fizz/*

A wheel of lemon at the end sharpens the whole thing up. It is the kind of drink you want on a hot afternoon, and the fresh ginger gives it a warm bite at the back that bottled ginger drinks never quite manage.

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