



Making Ginger Beer

Firstly to make ginger beer 'plant'

1. Place in a jar eight sultanas
2. The juice of two lemons
3. One teaspoon of lemon pulp
4. Four teaspoons of sugar
5. Two teaspoons of ground ginger
6. Two cups of cold water



Cover lightly with a cloth. Leave for three or four days in warm weather and it should start to ferment.

Then each day for one week add to the 'plant' 2 teaspoons of ground ginger and 4 teaspoons of sugar.

By the end of the week it should be ready to be made into beer

Place four cups of sugar four cups of boiling water the juice of four lemons in a large bowl

Stir until the sugar is dissolved

Strain the 'plant' into it through a fine cloth and squeeze dry

Then add 28 cups of cold water, pour into bottles and cork down

Leave two weeks before using

To keep the plant alive for another batch of beer, halve the plant in the cloth and place in a jar with two cups of cold water.

Continue to feed it with 4 teaspoons of sugar and 2 teaspoons of ground ginger for one week