

Herbal Legacy Recipes

Ginger Ale

INGREDIENTS:

- 2 gallons distilled water
- 1 Tablespoon ground Ginger
- 2 cups honey
- Juice of 4 lemons
- ¼ teaspoon dry baking yeast



DIRECTIONS:

Bring the 2 gallons of water to a boil with 1 tablespoon ground Ginger. Allow to cool to lukewarm then strain. Add two cups of honey to the water-Ginger mixture and stir well. Add the juice of four lemons and just ¼ teaspoon of dry baking yeast. Put into absolutely clean gallon jars and cover lightly. Allow to stand for two days. It should be nice and sparkly by now. If it gets too sparkly, refrigerate.