

Ginger Beer Bug Recipe

Place a few raisins in this jar and add the following ingredients:

Day 1: 2t sugar and 2 cups of water

Day 2: 2t sugar and 2t ginger

Day 3: 2t sugar

Day 4: 2t sugar and 2t ginger

Day 5: 2t sugar

Day 6: 2t sugar and 2t ginger

Day 7 2t sugar

On the eighth day tip the liquid out of the jar. Then remove half of the bug from the jar - you could give this to someone or start another bug for yourself. Then repeat Day 1 – 7 with the remaining half of the bug in the original jar. Once you've completed it all again, pour off the liquid and add the following ingredients to the liquid:

- o 2 cups of sugar which has been dissolved in 2 cups of boiling water
- o 12c of cold water
- o the juice of 1-2 lemons

Bottle in 1.25 ltr plastic clean soft drink bottles with screw lids. Leave at least 5cm gap at the top. Add 3 raisins to each bottle and screw lid on tight. Leave a week somewhere warm and then refrigerate. If bottles get too tight let a bit of pressure out and re-screw lids.

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