

# OLD FASHIONED GINGER BEER BUG RECIPE

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Step 1. Put 5 or 6 Raisins in the bottom of a clean preserving jar.



Step 2. Add 2 teaspoons of sugar



Step 3. Add 2 cups of water and put a cloth lid on top and sit on the kitchen bench



Step 4. Follow the recipe adding sugar and ground ginger each day for 7 days



Step 5. The bug should have a thick layer of sediment on the bottom of the jar.



Step 6. Drain off the liquid and throw it away



Step 7. Remove half of the sediment from the jar and either throw it away, give it away or start a second bug.



Step 8. First time you make the bug repeat Steps 2 - 5.



Step 9. Drain off the liquid and put it to one side



Step 10. Halve the sediment and start again at step 2 to keep it going.



Step 11. Add 2 cups of sugar to a large clean pot.



Step 12. Add 2 cups of boiling water and stir till sugar is dissolved.



Step 13. Add 12 cups of cold water and stir.



Step 14. Add the strained juice of 2 lemons and stir.



Step 15. Add the liquid reserved from the bug in step 9.



Step 16. Wash 3 softdrink bottles and lids in really hot water and put 3 raisins in each bottle.



Step 17. Fill each bottle to within 3 cm of the top and put in a warm place for a week.



After a week the bottles should go hard -put them in the fridge and drink them.