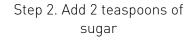
OLD FASHIONED GINGER BEER BUG RECIPE WWW.COUNTRYTRADING.CO.NZ

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



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





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



Step 6. Drain off the liquid and throw it away



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



Step 10. Halve the sediment

and start again at step 2 to

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



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 11. Add 2 cups of sugar

to a large clean pot.

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.