

Key Lime Soda

1 Gallon in Ounces

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|---------|----------|---------------------------------------|
| 1 | Gallon | Water |
| 2 | cups | boiling water |
| 4 | Ounces | Torani Lime syrup |
| 1 | Bean | Vanilla bean or 1 tablespoons extract |
| 2 | Cups | sugar |
| 1/4 | Teaspoon | yeast |
| top off | Ounces | enough water for 1 gallon volume |

Directions

- 1) Boil 1/2 water, cool to room temperature.
- 2) Scrape vanilla bean and add to water with Torani syrup and sugar and dissolve completely.
- 2) Add yeast and dissolve completely. Let it sit for 10 minutes
- 3) Add cold water - when water is luke warm add yeast and concentrate and dissolve.
- 4) Bottle, place in a cool place 3 or 4 days then refrigerate 1 week.

Do not use artificial sweeteners for this recipe!

<http://www.deejayssmokepit.net>