

Real Home Made Ginger Ale

1 Gallon in Ounces

1	Gallon	Water
2	cups	boiling water
2	Ounces	thinly sliced ginger root
2	Cups	sugar
1	Bean	vanilla bean or 1 tablespoon extract
1/4	Teasppon	yeast
top off	Ounces	enough water for 1 gallon volume

Directions

- 1) Boil 1 gallon of water
- 2) Slice ginger as thin as you can and add to a sauce pan with 2 cups of the boiled water. Simmer about 20 minutes on low heat. Turn off heat.
- 3) Add sugar to 1 gallon water pot and dissolve. Turn off heat.
- 4) Pour simmered ginger water into a blender and liquify for about 1 minute.
- 5) Scrape vanilla from bean and dissolve into ginger water. Strain ginger/vanilla water mixture into sugar water. Pour extra sugar water over the ginger pulp to extract remaining ginger flavors. Like making tea.
- 6) Cool to room temperature then add yeast to pot.
- 7) Bottle and set out at room temperature for 2 days or until bottles become very hard then refrigerate to stop fermentation.

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