

## **Jay and Janet's Ginger beer recipe**

### **Equipment necessary:**

A juicer

A big pot

An unused (or specially purposed) coffee pot and one of those gold mesh filters

3 or 4 mason jars with lids

### **Ingredients:**

5 cups of pure ginger juice (a few pounds of ginger, peeled and juiced)

3 or 4 cups of water

2 or so lemons juiced (including peel)

A very small handful of whole cloves

Approximately 5 stars anise

A generous dash of cardamom

A few cinnamon sticks

1/4 cup molasses

2 or 3 tablespoons of vanilla extract

3 cups of honey

2 cups of sugar

### **Directions:**

Combine ginger juice, lemon juice, and water in large pot and bring to a slow boil and stir frequently.

Add cloves, star anise, cardamom, cinnamon sticks to taste. Keep stirring.

Add molasses and vanilla extract. Keep stirring and keep it uncovered so that a lot of water boils off. It should taste crazy.

After 45 minutes or so of this, turn off the heat, and let it cool a bit before pouring the concoction at least 3 times through the coffee filter so that there are no lumps or pulp of any kind in the fluid. (Rinse the pots each time before transferring the strained liquid back and forth.)

Take note of how much "ginger tea" you have before returning it to the big pot. Should be around 7 cups by now.

Bring it back to a simmer and stir in the honey and/or sugar. (If you use just sugar, the amount should equal the amount of water – we're basically making a simple syrup here. If you use all honey, use a little bit less than equal parts, since it is sweeter than sugar. If you use a combination of both, fake it.) Stir so that it is completely combined.

Pour it into mason jars to store in the refrigerator. It should be okay for a couple of weeks, so plan to drink a lot of ginger beer and share it with all your friends.

You now have syrup that you can mix with carbonated water (from cans or one of those soda stream things): about 4 tablespoons of syrup per 12 ounces of carbonated water. The syrup also works to mix with boiling water to make a sort of ginger spice tea, or as an ice cream topping.