

# ***Ginger Beer***

*Submitted by Ellen Lewers*

Makes about 2 litres

250 g. fresh ginger root, washed and finely chopped

400 g. unrefined sugar

Juice of 2 lemons

1 tsp dried yeast

2 litres of boiling water

Combine the gingers, sugar and 2 litres of boiling water in a bowl. Stir to dissolve the sugar. Add the lemon juice and stir again. Set aside for an hour to cool. When tepid, whisk in the yeast. Cover with a cloth and leave for 24 hours in a cool place. Strain through a fine sieve lined with muslin cloth. Decant into sterilized bottles. The ginger beer will keep in the fridge up to a week.