

## Making Ginger Ale

### Ingredients

2 liter bottle

1 cup sugar

1 tsp. yeast

½ Tbsp. fresh grated ginger

Juice of one lemon

Water

Put all of the ingredients except the water in the empty bottle with a funnel. Mix the ingredients by capping and shaking the bottle. Then add the water to within two or three inches of the top of the bottle. Put in a warm –not hot- place until for 24 to 48 hours until you can't dent the bottle with your finger. Then cool the bottle in the refrigerator. Strain out the ginger before drinking if you wish.