

kombucha

1. Boil a gallon of water
2. Add eight bags of caffeinated tea and one cup sugar
3. Allow to cool
4. Pour this, along with about a cup of store-bought kombucha, into a gallon size glass container
5. Cover with a cloth
6. Store in a warm-ish, dark-ish place for a week
Before step 7, repeat steps 1-3
7. Distribute the fermented drink into smaller jars that seal, saving about a cup for the next batch
8. Add some flavor like lemon rind, fruit, ginger, etc
9. Seal the bottles and set in the sun at least over night
Clean the scobi and gallon jar with water
Repeat steps 4-6
10. Transfer the bottles to the fridge
11. Drink up
12. Repeat steps 1-12