



Kombucha

How to brew your own

Step 1

Boil 6 green tea bags in 3/4 of a gallon water



Step 5

Add SCOBY & 1 cup of kombucha



Step 2

Add 1 cup of organic cane sugar or honey or molasses



Step 6

Cover with cloth to keep bugs out and store in dark warm place for 7-10 days



Step 3

Let the sweet green tea cool to room temperature

Step 4

Pour into gallon jar



Step 7

Bottle kombucha with some fruit / juice / puree

