Lemon Ginger Black Currant Kombucha

Number of Servings: 4

Prep Time: 10 minutes

Ingredients

3 1/2 cups brewed kombucha
2-Tbsp organic sugar
1/4 cup fresh pressed lemon juice
1/4 cup not from concentrate pure black currant juice
1" knob of fresh ginger peeled and sliced into thin sticks

1-L flip top brewery bottle
funnel

Instructions

Pour off 3-1/2 cups brewed kombucha into an easy pour pitcher.

In a measuring cup place sugar, lemon juice and black currant juice. Mix really well.

Place a funnel in the opening of the bottle to make pouring easier.

Put the ginger sticks into the 1-L flip top brewery bottle.

Pour in the sugar and juice mixture making sure to scrape out all the sugar as this is what will feed the beneficial bacteria and yeast for the second ferment and make it fizzy.

Pour to 1" below lip line with the brewed kombucha.

Seal the flip top bottle and leave on counter out of direct light for 3 days. Place in fridge for 8-12 hours before opening or it may overflow.

Enjoy over ice with a lemon wedge!