

Fish, Wings and Tings'
**Homemade
Ginger Beer**

Add some pop and fizz to your drinks menu with this quick and fiery recipe from Fish, Wings and Tings.



Ingredients:

2kg Washed and cleaned ginger
500g Caster sugar
3L Water
10 x Pimento berries
3ml Angostura bitters
1 x Fresh lime

Method:

1. Grate the ginger or chop in a food processor till fine
2. Add the ginger, pimento berries and water to a large pot, and boil on stove for 1 hour
3. Remove from stove and strain
4. Add the caster sugar to sweeten
5. Leave it to cool
6. Once cooled, stir in the Angostura Bitters
7. Serve in a large glass with ice and garnish with a slice of lime
8. Enjoy