

Yeast Root Beer Recipe

Ingredients

- 1 teaspoon dry yeast
- 1/2 cup warm water
- 2 cups granulated sugar
- 1 quart hot water
- 4 teaspoons root beer extract
- 3 quarts warm water

Directions

1. Dissolve yeast in 1/2 cup warm water.
2. Dissolve sugar in 1 quart of hot water.
3. In a gallon jar, mix yeast and sugar mixtures.
4. Add the root beer extract and 3 quarts warm water. Mix well.
5. Cover jar and set in sun for 4-hours.
6. Chill and let brew for a day.

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