

MAKES 8 CUPS/2 L

GINGER BEER

Don't be intimidated by making ginger beer from scratch. It's easier than you think and the results more than reward the effort. We use this in our Dark & Stormy cocktail (see facing page), but it's also refreshing on its own poured over ice in a tall glass.

1 CUP/200 G sugar

¼ TSP active dry yeast

2 TBSP grated fresh ginger

1 TBSP fresh lemon juice

Ice cubes

Using a funnel, add the sugar, yeast, ginger, and lemon juice to a 2-qt/2-L plastic bottle. Add enough water to fill about one-quarter full, cap the bottle, and shake a couple of times to mix the ingredients. Add more water to fill the bottle, leaving about 1 in/2.5 cm of empty space at the top. Cap tightly and store at room temperature until the soda is carbonated, 1 to 2 days. Refrigerate at least 1 day or up to 1 month. Strain through a fine-mesh sieve into a pitcher. Serve in tall glasses over ice.

SERVES 1

DARK & STORMY

An anomaly in the world of cocktails, the Dark & Stormy is actually a registered trademark that requires the use of Gosling's Black Seal Bermuda Rum. We especially like it made with our own Ginger Beer. It's a fun project that's surprisingly easy. Use store-bought ginger beer, if you like, but don't substitute ginger ale—it's simply not the same.

Fill a tall glass with ice. Add the rum and lime juice, and stir. Top with the ginger beer and garnish with the lime wedge. Serve immediately.

Ice cubes

¼ CUP/60 ML dark rum, such as Gosling's Black Seal

2 TBSP fresh lime juice

¼ CUP/60 ML Ginger Beer (facing page)

Lime wedge for garnish