

## SYRUP + SELTZER

2 cups (475 ml) water  
2 cups (400 g) sugar  
¼ teaspoon citric acid  
1 tablespoon (20 g) molasses  
Herbal Blend (below)  
(syrup for 1 gallon [3.8 L] finished soda; use 1½ to 2 tablespoons [25 to 28 ml] per 8 ounces [235 ml] carbonated water, or to taste)

## STRAIGHT CARBONATION

15 cups (3.5 L) water  
2 cups (400 g) sugar  
¼ teaspoon citric acid  
1 tablespoon (20 g) molasses  
Herbal Blend (below)

## FERMENTATION

15 cups (3.5 L) water  
2¼ cups (450 g) sugar  
¼ teaspoon citric acid  
1 tablespoon (20 g) molasses  
Herbal Blend (below)  
⅛ teaspoon Champagne yeast  
1 g yeast nutrient

## HERBAL BLEND

Zest of 2 oranges  
Zest of 1 lemon  
Zest of 1 lime  
2 sections star anise  
1 teaspoon each dried lavender flowers and ground nutmeg  
½ teaspoon ground cardamom  
¼ teaspoon ground cinnamon  
1 (2-inch, or 5 cm) piece fresh ginger, sliced  
1 (6-inch, or 15 cm) vanilla bean, split

*For those with little interest in measuring out minute amounts of specialty flavored oils, a good cola can be made with herbs and spices as well. This will have a little bit more of an earthy flavor than the essential oil version, but the outcome is otherwise pretty comparable. Similar to the essential oil recipe, this one omits the phosphoric acid, but the overall flavor is still characteristic of cola.*

# HERBAL COLA

In a saucepan, combine the water, zests, star anise, lavender, nutmeg, cardamom, cinnamon, ginger, and vanilla. For the syrup and seltzer method, use 2 cups (475 ml) water; otherwise, use as much water as is practical to strain. Bring to a boil and then remove from the heat and let steep for 20 to 30 minutes. Strain out the spices and return the water to the saucepan. Add the sugar, citric acid, and molasses and heat to dissolve. Then remove the syrup from the heat.

**FOR THE SYRUP AND SELTZER METHOD** Chill the syrup and add to carbonated water.

**FOR STRAIGHT CARBONATION OR FERMENTATION** Add the rest of the water to the strained syrup.

**FOR STRAIGHT CARBONATION** Chill the mixture before adding it to the keg or carbonator of your choice.

**FOR FERMENTATION** Hydrate the yeast in ¼ cup (60 ml) or less of warm water. Add the hydrated yeast to the mixture after it has cooled to 10 to 15°F (5.5 to 8°C) above room temperature. Stir in the yeast nutrient. Mix well and then bottle.

**YIELD 1 GALLON (3.8 L)**

## RECIPE VARIANT

Crush in 4–5 maraschino cherries with the citrus zest or add in ½ teaspoon cherry or almond extract for a cherry cola.

