

GRAPE KOMBUCHA

Yield: 1 Quart

Ingredients	Amounts
Green California grapes, mashed	1 cup
Green California grapes, juiced*	4 cups
Water	1 cup
Green tea leaves	2 Tbsp.
Honey	¼ cup
Kombucha scoby	1 Tbsp.

Method

1. Heat the mashed grapes with the fresh green grape juice, water, green tea leaves, and honey until just simmering.
2. Strain and allow to cool to 95°F.
3. Place into a sterile glass container, add the scoby, and cover with cheesecloth.
4. Allow to sit at room temperature for 2 weeks until the scoby has grown and the kombucha has a sour taste.
5. Carefully decant the liquid off of the scoby and refrigerate. Enjoy the kombucha for up to one month. Keep the scoby for future batches of kombucha.

*Note: To prepare the green grape juice, puree grapes in a blender then pass through a fine mesh sieve.