

How to make your own carrot wine for pennies a glass!

4 pounds of carrots

4 lemons

4 oranges sliced in quarters

2 cups of raisins chopped

8 cups of sugar

12 peppercorns

1 ounce of cake yeast

1 slice of whole wheat toast

Put a gallon of water in a large pan. Scrub the carrots well and chop them in to very small pieces. Boil them for 5 minutes. When the liquid is lukewarm, strain the mixture, saving the liquid and discarding the carrots. We want the carrot juice when it is warm, not hot.

Put the juice in a clean container along with the fruit. Put the moistened yeast on the top of the wheat toast and float it on the potion.

Cover with cheese cloth and place in a warm safe place for 14 days, stirring each day.

At the end of two weeks strain the potion and put in the strained liquid in bottles.

Cheers!

