



Homemade Root Beer



Important info:

- Make root beer in well-ventilated area. Outside works well. In the shade.
- Use leather gloves or towels when handling dry ice. It is so cold it will, ironically, burn.
- Make root beer in open container. Don't cover with a lid or the pressure from the sublimation of dry ice to carbon dioxide can cause the container to explode.

16 c cold water

2½ c sugar

2 T root beer extract

1 lb. dry ice

In large insulated container stir sugar and water until sugar is dissolved. Stir in root beer extract. Using gloves, add dry ice to container. Do not cover container. Stir frequently until dry ice is dissolved, 30-60 minutes. Serve immediately or store in refrigerator. Makes 1 gallon.