

Table Beer

8 quarts of water
1 quart of molasses
1 pint of yeast
1 tablespoon cream of tartar
Mix together and bottle for 24 hours

-- OR --

2 pounds coarse brown sugar
2 gallons water
2 ounces hops
Let the whole boil three quarters of an hour and then work as usual.

It should stand a week or ten days before being drawn, and will improve daily afterward for a moderate time.



Try this recipe at home and tag us on Instagram
@nmhistoricsites and #fortseldenhistoricsite

NEW MEXICO  HISTORIC SITES