

Ingredients

Quantity	Measure	Ingredients
Quarter	Kilogram	Ginger
100	Grammes	Sugar
500	Ml.	Water
20	Nos	Chillies, Kashmir
1.5	Kilogram	Sugar
1.5	Liter	Water
Half	Tablespoon	Cloves (spice)
12	Sticks	Cinnamon
12	Nos	Cardamom
A	Little	Citric Acid

Method:

Peel and **smash** or **grind** coarse quarter kilogram of ginger.

Burn quarter pound of sugar.

Boil: 1 pint water and while boiling add twenty Kashmir chillies, boil till soft.

Then add the following: *ground ginger*, *burnt sugar*, two and three quarter pound *sugar*, 3 pints *water*

, half spoon

cloves

, 12 stick

cinnamon

and 12

cardamoms

, (crush the inner black seeds) and put and boil well for half and hour.

Add one and a half teaspoon of *citric acid*. Give it a good boil. Allow it to cool, and then bottle.

The wine should be brown in colour. It depends on the burnt sugar.