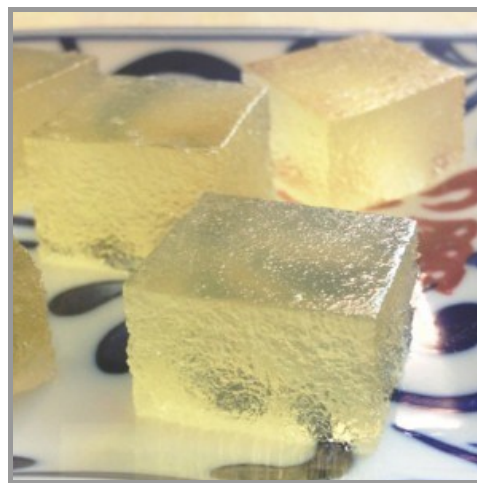


Kombucha Jello

What's not to love? Kombucha jello is cold and sweet and sour with a kick from the carbonation. Not to mention pretty and a great conversation starter.

Makes (1) 9×13 pan or (2) 8×8 or 9×9 pans.



Ingredients

- 4 cups Kombucha
- ⅛ to ¼ cup or more raw honey, or to taste (optional)
- 5 tablespoons high-quality grass-fed gelatin

Instructions

- In a large measuring cup or bowl, sweeten Kombucha to taste with raw honey.
- Put 2 cups of the Kombucha in a pot on the stove.
- Sprinkle gelatin all over.
- Whisk in well until smooth with no lumps.
- Turn on heat to low and heat until thickened — it takes almost no time at all and the Kombucha should barely even get warm. (This is what you want — no heat to destroy enzymes or probiotics.)
- Remove from heat.
- Add the thickened Kombucha to the rest.
- Stir well.
- Pour into pan(s) — you don't need to grease them or anything.
- Chill for a couple hours, or until set.
- Cut into squares and serve.
- Keep refrigerated.

ENJOY!