

Ingredients

Quantity	Measure	Ingredients	Description
Quarter	Teaspoon	Yeast - dry	
30	Nos	Pepper Corns	
6	Nos	Chillies, Red Dry	
2	Nos	Lime (fresh)	take juice
2.5	Kilogram	Sugar	
1	Kilogram	Ginger	
8	Bottle	Water	

Method

Boil the ingredients for fifteen minutes. After cooling, add yeast and store it in jars. Stir the mixture every alternate day, for ten days. After ten days, strain and bottle the wine. You may add brandy, if desired.