

Homemade Root Beer with Sassafras

Ingredients

- ½ lb. sassafras root
- 5 wintergreen leaves
- 1 star anise
- 2 cinnamon sticks
- 5 allspice berries
- 5 cloves
- Quarter-sized piece of ginger
- 4 lbs. sugar
- 1-2 tbsp. blackstrap molasses

Steps

1. Clean the sassafras well, and break or cut into smaller pieces. Place in a large pot with the wintergreen, star anise, cinnamon, allspice, cloves and ginger, and cover with 6 cups of water. Bring to a boil, reduce to a simmer, and cover. Simmer for 25 minutes, and then strain the liquids from the solids, reserving the liquid and discarding the solids.
2. Return the liquid back to the pot. Add the sugar and molasses, and bring back to a boil, leaving the pot uncovered. Simmer for at least 10 minutes, until all the sugar is well dissolved and thickens. Let the liquid cool.
3. If you like, you can refrigerate your root beer syrup at this point, or you can instead can the jars. To can, transfer the root beer syrup into canning jars leaving a quarter inch headspace and use the hot water bath method of canning for 10 minutes.

