

Bissap Wine

1/2 kg bissap leaves 2 boxes tea
2 kg sugar 3 tbsp yeast

1. Soak bissap in 3-4 liters of water for 12-24 hours
2. Strain liquid and dilute to 5 liters in a metal pot
3. Bring to boil and dissolve in sugar
4. If desired add tea and strain
5. Dilute to 10 liters
6. Allow to cool (Heat will kill the yeast and the reaction will not work if over 82°F)
7. Add yeast
8. Allow to sit uncovered for 12 hours
9. Transfer to a bidon
10. Cover with a condom or plastic bag
11. Condom will become erect as the yeast eats the sugar. Once the erection goes away af