

## How To Make Old-Fashioned Root Beer the Amish Way (No Fancy Equipment Needed)

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**TIME**  
**15 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

2 cups of water  
1 cup of sugar  
1 tablespoon of sassafras root (or sassafras extract)  
1 tablespoon of sarsaparilla root  
1 teaspoon of vanilla extract  
1/4 teaspoon of yeast  
1/4 cup of cold water  
Ice for serving

### DIRECTIONS

1. Growing up, summer meant family gatherings, laughter, and the sweet, spicy aroma of homemade root beer wafting through the air. My grandmother, a true Amish woman at heart, would gather us around the kitchen table, her hands deftly mixing ingredients as she shared stories of her childhood. This recipe is not just a drink; it's a cherished memory that brings back the warmth of those sunny afternoons spent with loved ones.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-old-fashioned-root-beer-the-amish-way-no-fancy-equipment-needed/>