

The kombucha conundrum

The gone-viral tea is OK for most to try, but do your research first

Run time - :32

ANCHOR LEDE

The latest health-improving drink to take social media by storm is kombucha (com-BOO-chah). While experts say the drink is fine for most to try, you should keep a couple things in mind. One, the jury is still out on the extent of the benefits. And two, it's crucial to make the drink the right way. Tim Ditman of OSF HealthCare has more.

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OSF dietitian Lexi Fitzgerald says kombucha is made of tea, sugar, bacteria and yeast. The bacteria and yeast combine to form a culture. Add tea and sugar, then let the concoction ferment for a week to a month.

She recommends you buy the drink from a trusted source. But if you make it at home, start with a solid recipe, and mix with care.

\*\*\*SOT\*\*\*

Lexi Fitzgerald

OSF HealthCare dietitian

**"If there are unsafe or unclean conditions, bad bacteria can grow. That can lead to illness." (:06)**

I'm Tim Ditman.

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ANCHOR TAG

Young children, pregnant women and people with a weakened immune system should avoid the drink due to the bacteria involved.