

Mr. Eric's Bubble Juice Recipe

Adapted from the 1-gallon recipe on this page:

https://soapbubble.fandom.com/wiki/Recipes_Guar

The author of the above page recommends experimenting to get the best recipe possible for your purposes. I experimented just enough to get a recipe that worked pretty well on a hot summer day.

Ingredients for 1 gallon of juice

- Guar gum - 1 teaspoon
- Baking powder – 1 teaspoon
- Rubbing alcohol or Glycerin (for slurry) – about two tablespoons. (Alcohol is recommended, but hard to find these days, so I used glycerin instead)
- Dawn dishwashing detergent: One-half cup
- Tap water - 14 cups (I marked the level for 14 cups on my mixing jug)

Steps to mix the ingredients:

- Measure the water (warm or room temperature from the tap) into the gallon mixing jug. (I used old distilled water jugs with caps.)
- Measure the guar into a small cup/vessel (like the the little plastic cups that take-out restaurants use for sauces).
- Add glycerin (or whatever slurry liquid you like) to cover the powder. You want enough liquid so that you can pour the slurry easily.
- Pour the slurry into the water. If there is any stuff left in your small cup, pour in a little more glycerin, then stir and empty into your gallon jug.
- Turn the jug end-over-end a few times.
- Add detergent and gently turn the jug end over end a few times to mix. Don't be too vigorous as you don't want foam.
- Add the baking powder to your water. Turn the jug end over end a few times. Don't worry if there are clumps of baking powder.
- After adding the baking powder, wait about 15 minutes before using the bubble solution if you can -- though you can start using it right away.
- I let the excess baking power settle out for a couple of hours, then poured the cleared juice into a new gallon jug to store, discarding the cloudy layer at the bottom of the mixing jug. I rinsed out my mixing jug and used it to make more batches of juice.
- Many people report that the bubble juice improves if you let it sit for a few days.