

Perfect Lemonade Recipe



Ingredients

- 1 cup sugar (can reduce to 3/4 cup)
- 1 cup water (for the simple syrup)
- 1 cup lemon juice (4 - 6 lemons)
- 3 to 4 cups cold water (to dilute)

1. Make simple syrup by heating the sugar and water in a small saucepan until the sugar is dissolved completely.
2. While the sugar is dissolving, use a juicer to extract the juice from 4 to 6 lemons, enough for one cup of juice.
3. Add the juice and the sugar water to a pitcher. Add 4 to 6 cups of cold water, more or less to the desired strength. Refrigerate 30 to 40 minutes. If the lemonade is a little sweet for your taste, add a little more straight lemon juice to it.

Yield: Serves 6.