

HOMEMADE LEMONADE

8 large lemons
2/3 c. granulated sugar
2/3 c. water
6 c. water

Slice lemons in half crosswise. Juice them with a citrus juicer. Strain the juice into a serving pitcher.

To make a simple syrup:

Combine sugar and 2/3 c. water in a small saucepan. Place over medium heat and stir to mix. Heat until sugar dissolves, 2-5 minutes. Let cool for 10 minutes.

Add cooled simple syrup to lemon juice in pitcher; stir. Add 6 cups of water to pitcher. Stir. Taste. Add additional lemon juice, water, or sugar to adjust flavor to suit your preference for tart, mellow, or sweet.

Makes 8-10, 8-oz. servings.

