# MOMEMADE LEMONADE 

## SERVINGS

TIME
COST

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0 \triangle G R E D O E N T S
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- $11 / 2$ cup granulated sugar
- 1 cup water (cold), plus 7 cups to serve
- 11/2 cups Lemon Juice (from 8 medium or 6 large lemons)
ONSTRUCPOONS

1. In a small saucepan, combine 1 cup water with $11 / 2$ cups sugar. Place over medium heat and bring just to a simmer, stirring to dissolve the sugar. Remove from the heat and let the syrup cool to room temperature. Transfer to a mason jar, cover and refrigerate until ready serving.
2. Squeeze $11 / 2$ cups lemon juice. Transfer to a mason jar and refrigerate up to 2 weeks until ready to make lemonade.
3. To make the full batch of lemonade, pour 7 cups cold water into a pitcher, add the $11 / 2$ cups of lemon juice and $11 / 2$ cups chilled sugar syrup and stir to combine. You can also add the lemon juice and sugar syrup to taste. Add ice to glasses when serving.
