

Classic Homemade Lemonade

A refreshing homemade lemonade with the perfect balance of sweet and tart flavors. Since lemons can vary in acidity and personal preferences differ, feel free to adjust the sweetness to taste.

Ingredients

- 1 part fresh-squeezed lemon juice (Up to half of the fresh lemon juice can be replaced with store-bought lemon juice if needed.)
- 1 part simple syrup
- 3 parts water

Simple Syrup (Makes about 1½ cups)

- 1 cup granulated sugar
- 1 cup water

Combine the sugar and water in a small saucepan over low heat. Stir until the sugar has completely dissolved. Remove from heat and allow to cool before using.

Instructions

- In a pitcher, combine the lemon juice, simple syrup, and water.
- Stir well and chill until ready to serve.
- Taste and adjust as needed:
 - Add more simple syrup for a sweeter lemonade.
 - Add more lemon juice for extra tartness.
 - Add more water for a lighter flavor.
- Serve over ice and enjoy.

Strawberry Pink Lemonade

OPTION 1: STRAWBERRY SIMPLE SYRUP

A beautiful way to add strawberry flavor and a natural pink color.

Ingredients

- 1 cup granulated sugar
- Tops and trimmings from approximately 2 pounds of strawberries

Instructions

- Combine the sugar and strawberry tops in a jar.
- Let sit at room temperature for 2–3 days, shaking occasionally.
- The sugar will draw out the strawberry juices, creating a vibrant red syrup.
- Strain out the strawberry tops.
- Substitute some or all of the regular simple syrup in the lemonade recipe with the strawberry syrup.

OPTION 2: FRESH STRAWBERRY PURÉE

For a brighter, fresher strawberry flavor.

Ingredients

- 1–2 pounds fresh strawberries, hulled and sliced
- Sugar, to taste
- Prepared lemonade

Instructions

- Toss the sliced strawberries with sugar and refrigerate overnight.
- Blend the strawberries with about 1 cup of the prepared lemonade until smooth.
- Stir the purée into the remaining lemonade.
- Taste and adjust sweetness as desired.
- Serve over ice.

