

# Best Lemonade Ever

This lemonade recipe makes a very refreshing drink!

Recipe by **Jo**

**Prep Time:** 10 mins

**Cook Time:** 5 mins

**Total Time:** 15 mins

## Ingredients

1  $\frac{3}{4}$  cups white sugar

8 + 6 = 14 fl oz

1 cup water

8 fl oz

9 medium lemons, or more as needed

1.5 cups = 12 oz

7 cups ice-cold water

56 oz

ice as needed

TOTAL 8 + 12 + 56 + 14/3 = ~ 81 oz

Citric acid

$12/81 * 4.7\% = 0.70\%$

Sucrose (v/v):  $14/81 = 17.3\%$

Coke: 39 gm/354.8 mL  
= 11.0%

## Directions

### Step 1

Combine sugar and 1 cup water in a small saucepan. Stir to dissolve sugar while mixture comes to a boil. Set aside to cool slightly.

### Step 2

Meanwhile, roll lemons around on your counter to soften. Cut in half lengthwise, and squeeze into a liquid measuring cup. Add pulp to the juice, but discard any seeds. Continue juicing until you have 1  $\frac{1}{2}$  cups fresh juice and pulp.

### Step 3

Pour 7 cups ice-cold water into a pitcher. Stir in lemon juice and pulp, then add simple syrup to taste. Add ice.

## Cook's Notes:

To make ahead, refrigerate cooled simple syrup for up to 1 month. Continue with Step 3 when ready to serve.

Nine medium lemons should yield about 1  $\frac{1}{2}$  cups juice and pulp, but the number required will depend on the size you use.

## Nutrition Facts

Per serving: 145 calories; sodium 6mg; total carbohydrate 38g; dietary fiber 0g; total sugars 36g; protein 0g; vitamin c 17mg; calcium 9mg; potassium 48mg