

Homemade Lemonade

A very easy to make non-alcoholic drink option for party nights and summer barbecues

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INGREDIENTS

- 100ml freshly pressed lemon juice (2-3 lemons)
- 50-100g sugar (or other sweetener)
- 1 litre cold water
- some sliced lemon & fresh mint for decoration



DIRECTIONS

1. Press about 100 ml of lemon juice.
2. Take a small pot and add the sugar and sieve the freshly pressed lemon juice to it.
3. Heat the sugar and the lemon juice on low to medium heat until the sugar has completely dissolved. Do not boil. Once sugar has melted, remove the syrup from the heat.
4. Fill up a big jug with 1,0 litres of cold water. Add the syrup to the jug with water and give it a mix.
5. Decorate with lemon slices and fresh mint.
6. Enjoy the lemonade fresh or store it in the fridge for later (no more than a day).

TIP. Taste the lemonade once you have added the syrup to it, if you find it too sour you can add some extra sugar at this point and mix it in.