

RECIPE

Quick & Easy Lemonade

There's nothing more refreshing on a hot summer day than a lemonade. It's so delicious and perfect for a lawn party, barbecue or picnic. The best part, it's homemade and easy to make! Most lemonade recipes call for a simple syrup, but I prefer agave syrup (nectar), it makes it easier because you're done in 10 minutes!



INGREDIENTS

6-8 lemons squeezed (1½ cups) Meyer lemons are best
¾ cup agave syrup (nectar) to taste (honey is also a great alternative)
5-6 cups water



PREPARATION

Simply squeeze the lemons, include the pulp
Mix with water
Stir in agave and chill.
It's that simple.

MIX IT UP

Add the fresh flavors of summer to your lemonade, like berries, watermelon or even herbs.

Make it a Palmer. Freeze iced tea into cubes and add to your lemonade for a cool Arnold Palmer.

Add Fresh Herbs. Consider brightening up the taste by adding fresh herbs. Just add a few sprigs of mint, basil, rosemary, lavender or even cilantro.

Fruit Flavors. Add 2-3 cups of fruit; fresh or frozen; pureed, sliced or whole. Try raspberry, mango, peach, watermelon, strawberry, blackberries or blueberries. Mix with the lemonade and chill for about 30 minutes for the lemonade to soak up the flavor.

Mix & Match Flavors. I love mixing all different flavors to my lemonade and why limit it to one of two flavors. Try mixed berries, mango-mint, strawberry-watermelon, watermelon-mint, peach-mango, berry-basil or raspberry-peach.

Lime it Up! Instead of 1½ cups of just lemons try ½ cup of lime with 1 cup lemon juice for an extra zing.

Add a Little Fizz. Add your favorite carbonated water but don't stir it too much or it will lose its fizziness.

Make it Pink. Add a 1/2 cup of cranberry juice. Want it pinker? Just add more cranberry.

Share your favorite lemonade!

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