

Strawberry Lemonade

{ INGREDIENTS }

Sparkling Water

Lemonade

5 Lemons
10 oz. Strawberries
4 C. Water

Simple Syrup

1 C. Sugar
2 C. Water

{ DIRECTIONS }

In a large container add the 4 cups of water.

In a small saucepan bring 2 cups of water to a boil.
Add the sugar and stir until it is dissolved. Remove from heat.

Remove the foliage from the top of the washed strawberries.
Place into a blender with a 1/2 C. of the Simple Syrup.
Puree until smooth.

In a small bowl, squeeze out the juice of the lemons.
Using a fine mesh strainer, add the juice of the lemons
and the strawberry puree to the large container with the 4 C. water.

THIS STEP WILL FILTER THE SEEDS AND MOST OF THE PULP OUT OF THE STRAWBERRY LEMONADE.

Add the remaining Simple Syrup and whisk together.

SERVE WITH ICE OR A SPLASH OF SPARKLING WATER.

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