

Peach Lemonade by Lynn's Recipes



Lynn demonstrates how to make a delicious, refreshing Peach Lemonade that is perfect for this time of year when peaches are in season. From Cooking Light and Pinterest.

Ingredients:

- 4 cups water
- 2 cups coarsely chopped peaches (3-4 peaches)
- $\frac{3}{4}$ cup granulated sugar
- 1 cup fresh lemon juice
- $\frac{1}{4}$ - $\frac{1}{2}$ cup additional water, if needed
- 4 cups ice
- 1 peach, cut into wedges for garnish, if desired

In a medium saucepan, add the peaches, water and sugar. Bring to a boil over medium high heat. Once boiling, reduce heat to medium low and simmer for 3 minutes.

Very carefully, pour mixture into a blender or food processor and let stand for approximately 20 minutes.

If using a blender, take the center out of the lid and place lid tightly on blender, covering the top with a kitchen towel. Blend or process until smooth. Pour into a large container and refrigerate peach puree for approximately 3 hours. If preparing a day ahead, you can refrigerate overnight.

After the peach puree has chilled, press the mixture through a sieve into a large container, reserving the liquid and discarding the solids. Pour peach juice into a pitcher and add the lemon juice. Stir until combined. Taste and add $\frac{1}{4}$ - $\frac{1}{2}$ cup water to dilute if too concentrated.

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Serve by pouring approximately 2/3 cup of peach lemonade in a small glass over approximately ½ cup of ice. Garnish with a peach wedge, if desired.

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Lynn's Recipes: June 2013
www.lynnrecipes.com

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