

Strawberry Lemonade by Lynn's Recipes



A great summertime treat that is very refreshing. This recipe comes from the Food Network Magazine and uses all fresh ingredients.

Ingredients:

- Zest of 1 lemon, in wide strips
- 2 cups sugar
- 2 cups chopped, hulled strawberries
- 2 cups fresh lemon juice (from about 10 lemons)
- ¼ teaspoon salt
- 2 cups cold water

Make the lemon syrup: Bring the lemon zest, 1-1/2 cups sugar and 1-1/2 cups water to a boil in a medium saucepan, stirring, until the sugar dissolves; let cool to room temperature.

Meanwhile, make the strawberry syrup: Toss the strawberries and the remaining ½ cup sugar in a bowl and let sit at room temperature until the sugar dissolves, about 45 minutes. Strain the strawberry mixture; reserve the strawberry syrup and berries separately.

Make the lemonade: Combine the lemon juice, lemon syrup, salt and 2 cups of cold water in a pitcher. For each drink, put about 1 tablespoon of the strawberry syrup in a tall glass. Fill with ice, then top with the lemonade and some of the reserved strawberries.

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Lynn's Recipes: May 2012
www.lynnrecipes.com

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