Lemonade Recipe

INGREDIENTS:

* 5 cups of water
* 1 cup of hot water
* 1 cup sugar
* 4 large lemons or
4 cups of freshly squeezed lemon juice



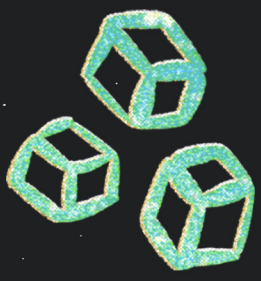
Optional - swap out cold water with cold, sparkling water for some carbonation

TO GARNISH:

* Lemon slices: A couple per glass, or use the leftover skin to make a pretty squiggle
* Mint: A sprig per glass, for a sunny touch

TO SERVE:

With ice, lots of it



INSTRUCTIONS:

* Squeeze or juice the lemons until you have 4 cups of juice, remove seeds and pulp if you'd like a smoother texture
* Create a syrup in a large bowl or pitcher by combining the cups of sugar with the hot water, stirring until clear
* Combine the syrup and lemon juice
* Finally, slowly pour in the cold water. A little taste is all you need to make sure it's to your liking
* If she's too bitter, add more sugar
* If she's too sweet, dilute with water or add more lemon juice





SERVING:

* Chill in the fridge 30 minutes to an hour before serving, or simply pour over ice
* Garnish with lemon slices, squiggles and sprigs of mint