

BEST HOMEMADE LEMONADE

Season: Spring

Serves: 4

Recipe source: zaatar and zaytoun

Fresh from the garden: lemons, optional mint, thyme, rose petals, basil

Secret recipe for the absolute best lemonade.

Equipment: Juicer Jug Measuring jug	Ingredients: 5 lemons, washed 4 cups water` 1 cup simple sugar syrup (1 sugar:1 water) Tiny pinch salt Optional, herbs or aromats
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What to do:

1. Make simple sugar syrup, dissolve 1 cup sugar and 1 cup water in small pot until sugar dissolves. Set aside to cool.
2. Wash lemons well and cut in halves. Squeeze the lemon juice and add to a large jug.
3. Then add 3 – 4 of the lemon halves along with the cold water, pinch salt and simple sugar syrup to the jug and stir well.
4. Taste and adjust with extra water, lemon juice or sugar as necessary.
5. Chill for 3 – 5 hours before serving.

Notes: Garnish with lemon slices if desired.