

Sparkling Lemonade



serves 1

3 tablespoons fresh-squeezed lemon juice {1 large / 2 small lemons}
¼ - ⅓ cup simple syrup
½ cup seltzer/sparkling water
ice

Combine all the ingredients in a 12 oz glass, stir, and serve.



Sparkling Strawberry-Lemonade

Follow the instructions for Sparkling Lemonade and substitute simple syrup with Strawberry-simple syrup.

To make a big batch of Lemonade

serves 6-8

1 cups fresh-squeezed lemon juice {6-8 large lemons}
1½ cups simple syrup or strawberry-simple syrup
4 cups seltzer/sparkling water
ice

Combine lemon juice, simple syrup and sparkling water in a pitcher/container; stir, and serve over ice.

Simple Syrup Strawberry-Simple Syrup

Combine 2 cups sugar and 2 cups water in a small saucepan and stir the mixture over medium-high heat until sugar has dissolved {3-5minutes}. Remove from heat and let cool completely. Transfer to a glass container and refrigerate.

Strawberry-Simple Syrup

Add 16 ounces strawberries {fresh/frozen} to 2 cups water and 2 cups sugar. Bring to a boil, reduce heat, and simmer for 10 minutes and skim foam from top if necessary. Strain and discard strawberries. Let cool completely. Pour into glass container and store in refrigerator for up to 2 weeks.