



# Make refreshing lemonade

This classic cooling drink is perfect for summer.

## What you need

- 60g caster sugar
- 100ml freshly squeezed lemon juice, strained
- 100ml freshly squeezed lime juice, strained
- Handful of mint leaves (optional)
- 1 lime or lemon, sliced
- Saucepan
- Measuring jug
- Wooden spoon
- Knife
- Lemon squeezer
- Sieve
- One-litre bottle

Hot weather calls for a refreshing drink, and the zingy tang of citrus fruit is a delicious pick-me-up. This lemonade recipe is really easy to make and uses a combination of lemon and lime juice, but if you prefer you can replace the lime juice with an extra 200ml of lemon juice. It will make about one litre of still (not fizzy) lemonade, so if you want more just double the amounts. One litre should provide four people with a small glass each. To make 100ml of lemon juice you'll need up to four lemons; and to make 100ml of lime juice, up to six limes. Leftovers can be sliced and added at the end. To get the most juice out of each fruit, ensure they are warm, not chilled, and before cutting the fruit, use your hand to roll it over a hard surface a few times.



## Instructions

- 1 In a pan, combine 200ml of cold water with the sugar and place over a low heat. Stir until the sugar has dissolved and you have a thin syrup (sugary liquid).
- 2 Cut the fruits in half and squeeze their juice into a measuring jug to ensure you get 100ml of each. You can squeeze over a sieve to strain the juice straight away, or strain it later.
- 3 Pour the syrup, lemon and lime juice, and 600ml of cold water into a clean jug or bottle, put a top on it and give it a good shake. Chill this for at least 30 minutes in the fridge.
- 4 To serve, shake again and pour the lemonade into glasses over ice. Stir in a few mint leaves and a slice of fruit.

## WARNING!

Ask an adult for permission before you start preparing a recipe.

## FRUITY CRAZE

In 17th century Paris, lemonade sellers walked the streets with tanks of it strapped to their backs.



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