

Ann's Classic, Old-Fashioned Lemonade

Recipe from Ann, a friend of the Pinnacle Foundation

INGREDIENTS:

1 1/2 cups sugar
1 1/2 cups freshly squeezed lemon juice (approx. 10 lemons worth)
2 sliced lemons
Berries and fresh mint springs to garnish

METHOD:

Step 1

In a small saucepan make sugar syrup by combining the sugar with 1 1/2 cups water and bring to the boil.

Reduce heat and simmer until all sugar has dissolved (approx. 3-4 minutes).

Remove from heat and allow to cool completely.

Step 2

Take a large pitcher and combine lemon juice with 1 1/2 cups of sugar syrup, and 4 cups of cold water.

Sweetness can be adjusted by adding more sugar syrup if needed.

Refrigerate until your picnic and serve chilled!

Ann's note

"This classic lemonade recipe is great on its own, and even better when used as a mixer in cocktails. It's sure to be a hit at your Picnic!"



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