



Minty Sweet Lemonade

Supplies

measuring cup
medium sauce pan
pitcher
large spoon
muddler (optional)

Ingredients

Simple Syrup

2 cups sugar
2 cups water

Lemonade

2 cups lemon juice
8 cups water
1 cup mint leaves or large mint branch

Directions

First, make simple syrup. Combine sugar and water in a pan. Warm on medium heat. Stir occasionally until sugar completely dissolves. Take off heat and allow to cool.

To the pitcher, add lemon juice and water and stir together. Once the simple syrup has cooled, add it to the pitcher and stir.

Bruise the mint leaves (on or off the stem) by squeezing between your fingers a little or use a muddler. Then, add the mint to the pitcher. Place in the refrigerator overnight.

Note: You can enjoy a couple of hours later, but waiting overnight really brings out the mint flavor.