

Homemade Lemonade

Season: Spring

Serves: 40 (10 litres)

Fresh from the garden: lemons, mint

This is a refreshing treat to share with friends as the weather warms up, and a great way to use up the last of the lemon harvest from Winter.

Equipment: Measuring cups Measuring jug Large saucepan Wooden spoon Funnel	Ingredients: 5 cups white sugar 1.25 litres water 1.25 litres lemon juice <u>To serve</u> 5 litres chilled sparkling or still water Mint
--	---

What to do:

1. Place the caster sugar in a saucepan with 1.25L water and stir over low heat until the sugar dissolves
2. Allow to cool. Stir in the lemon juice.
3. Top with chilled water and stir to combine.
4. Pour evenly into serving bottles using a funnel and garnish with a sprig of mint.
5. Enjoy!