

FRESHLY PREPARED LEMONADE

YOU NEED:

- 1 cup white sugar
- 6 cups water
- 1 cup freshly squeezed lemon juice with pulp
- Mint leaves

TO DO:

- 1. Place sugar and 1 cup water in a frying pan. Continue to stir to dissolve the sugar and bring
- 2. it to a boil. Allow to cool to room temperature, cover and refrigerate for use.
- 3. Remove the seeds from lemon juice. Pour the chilled syrup into the pitcher and mix with the lemon juice and the remaining 5 cups of water. Serve in glasses with some mint leaves.

RECIPE: HOLIDAY FUN!