

Fresh Lemonade

Makes: about 15 half glasses

INGREDIENTS:

- 1 ½ cup of caster sugar
- 1 ½ cup of water
- 6 lemons freshly squeezed and strained (1 ½ cups approx.)

To serve:

- Chilled water from the fridge
- Sprigs of mint
- Ice cubes from the freezer
- Slices of lemon to serve if spare lemons available

METHOD:

To make the lemonade base:

1. To make sugar syrup for the cordial base measure the sugar and water into a saucepan and place on stove top over gentle heat
2. Stir without boiling until sugar has dissolved. Remove from heat and allow to cool
3. Cut the lemons in half and squeeze the juice, strain through the sieve to remove pips and bits of flesh
4. Combine the sieved lemon juice with the cooled sugar syrup to make the cordial

To serve:

1. In a large jug mix the cooled lemon cordial syrup to 4 parts water. Turn out the ice cubes into a large bowl. Add the ice blocks to jug of lemonade. Pick the leaves from the sprigs of fresh mint and add to lemonade in jug
2. Stir and taste. Add more water if necessary
3. If any spare lemons add a couple of slices of fresh lemon but this is optional

Try using oranges or limes for a different flavour. You may need to adjust the sugar accordingly.