



Old Fashioned Lemonade

Adapted from The Lemonade Cookbook by Alan Jackson and Joann Cianciulli

BAH Note: Lemon juice + sugar + water is nearly as low tech as beverages get. The original recipe calls for three lemons roughly chopped to go into your blender with the lemon juice and sugar. I tried it. I did NOT enjoy it. I've adjusted that ingredient below according to my taste and feel like it's a pretty reasonable place to start. I also want to try my hand at blitzing granulated sugar in my food processor to mimic "caster" sugar. That stuff's hella pricey to keep putting in my cart at the grocery store for as much of this as we drink at our house... Nothing's better on an early summer day than sitting on the roof listening to the baseball game while sipping on a cold, old fashioned lemonade...easy, peasy, lemon squeezy. Yes, I am an oldster....see reference above.

- 1/2 lemon, roughly chopped
- 2 cups caster sugar (don't confuse this with superfine powdered sugar)
- 2 cups freshly squeezed lemon juice (approximately 10ish lemons)
- 5 cups water

Combine the chopped lemon, lemon juice, and caster sugar in a blender and run it at medium/high until nicely blended.

Strain out any remaining solids through a fine mesh strainer.

Combine the strained juice and water in a pitcher, stir to combine, and enjoy.

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