

Classic Lemonade

YIELDS A GENEROUS 1½ QUARTS, SERVING 6 TO 8

If you like, scrape the pulp from a couple of mashed lemon slices into the pitcher to make a more pulpy lemonade. Adding 1 tablespoon of grenadine turns the lemonade pink and imparts extra sweetness.

- 10-12 medium lemons, scrubbed well, halved pole to pole, all halves sliced thin**
- 1¼ cups sugar**
- Pinch salt (optional)**
- 5 cups cold water**

Mash lemons and sugar (and salt, if using) in large, deep bowl or saucepan with potato masher or wooden spoon until lemon slices give up their juice, sugar is dissolved, and juice is thickened to syrup consistency, about 4 minutes. Pour half of lemon slices and syrup through large sieve over bowl or saucepan; press on solids with masher or back of wooden spoon to release as much liquid as possible. Discard solids; transfer liquid to serving pitcher. Repeat process with remaining lemon slices. Stir in water until blended. Chill well and stir to blend before serving, over ice if desired.



Photography by Daniel J. van Ackere

VARIATIONS

Minted Lemonade

Like the ginger variation below, the mint flavor in this lemonade is mild, to complement the lemon. Follow the recipe for Classic Lemonade, adding 2 cups of washed fresh mint leaves to the lemons and sugar before mashing.

Gingered Lemonade

Follow the recipe for Classic Lemonade, adding 3 tablespoons of grated fresh ginger to the lemons and sugar before mashing.

Raspberry Lemonade

Follow the recipe for Classic Lemonade, adding 1½ cups of fresh or thawed frozen raspberries to the lemons and sugar before mashing.

Lemonade by the Glass

YIELDS 1 GENEROUS CUP

Follow the recipe for Classic Lemonade, reducing the number of lemons to 2, sugar to 3 tablespoons, and water to ¾ cup, and using a small bowl and sieve.

✓ WHY THIS RECIPE WORKS: For a lemonade recipe full of lemon flavor and balanced by just the right amount of sugar, we mashed sliced lemons with sugar until a syrup was produced (thereby releasing all of the citrus oils and fully dissolving the sugar) and then combined the lemon mixture with the correct amount of water.