

## Matcha Lemonade

Level: Easy  
Serves: 1



Prep Time: 5 minutes  
Cooking Time: -



3 ice cubes

1¼ cups chilled lemonade (see recipe below)

2 to 4 Tbsp. unsweetened matcha syrup (see recipe below)

Garnish with lemon slice (optional)

In a tall glass or mason jar, add the ice and lemonade. Add the unsweetened matcha syrup, starting with 2 Tbsp., then adding more to your taste. Garnish with a lemon slice. Stir before consuming.

### Unsweetened Matcha Syrup:

1 cup water

¼ cup unsweetened matcha powder

Place water in a small saucepan and heat on medium high on stovetop. Sift matcha powder over the water and mix gently with a chasen (Japanese bamboo tea ceremony whisk) or a regular whisk until all lumps are gone. Heat until matcha and water are combined and syrup is smooth. Do not bring to a boil. Take saucepan off heat source and let cool completely. Store in an airtight container and refrigerate. Mix syrup before combining with lemonade.

### Lemonade:

#### *Simple syrup:*

1 cup white granulated sugar

1 cup water

1 cup lemon juice (fresh or bottled)

3½ to 4 cups cold water

For the simple syrup: In a small saucepan, add the sugar to the 1 cup of water. On medium heat, stir the simple syrup until the sugar is dissolved, about 2-3 minutes.

In a pitcher, add the lemon juice. Next add the simple syrup. Add the 3½ cups cold water. Mix well, taste, and if needed, add about ½ cup more water according to your taste. Refrigerate to chill. Stir lemonade before mixing with matcha syrup.