

Strawberry Lemonade

Level: Easy
Serves: 1



Prep Time: 5 minutes
Cooking Time: -



4 to 5 Tbsp. strawberry puree (see recipe below)
1 cup ice
1½ cups lemonade (see recipe below)
Garnish with lemon slice and/or strawberries (optional)

In a tall glass or mason jar, layer the strawberry puree, ice, and lemonade. Garnish with a lemon slice or a strawberry fan. Stir before consuming.

Strawberry Puree:

1 (16 oz.) container fresh strawberries; rinsed, dried, hulled, & halved
½ cup white granulated sugar
½ cup water

Place strawberries in a medium saucepan. Sprinkle sugar over the strawberries and mix gently. Let it sit for 15 minutes. Add water and cook over medium heat until the strawberries have softened and the sugar is dissolved, about 10 minutes. Let cool. Pour into a blender and puree the strawberry mixture until smooth. If you don't want strawberry seeds in your puree, strain the mixture through a fine sieve. Store in an airtight container and refrigerate.

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.