

## Li Hing Lemonade

*Level: Easy*

*Serves: 4 mason jars*



*Prep Time: 10 minutes*

*Cooking Time: 5 minutes*



### *Li Hing Simple Syrup:*

1 cup white granulated sugar

1¼ tsp. li hing powder (or more, depending on how strong you want it)

1 cup water

1 cup lemon juice (fresh or bottled)

3½ to 4 cups cold water

Fresh lemons, sliced (optional)

Li hing mui seeds (optional)

*For li hing simple syrup:* In a small saucepan add the sugar and li hing powder to the 1 cup of water. On medium heat, stir until the sugar and li hing powder are dissolved, about 2 to 3 minutes.

In a pitcher, add the lemon juice. Next add the li hing simple syrup. Add the 3½ cups cold water, fresh lemons, and li hing mui seeds (if desired). Mix well, taste, and if needed, add about ½ cup more water according to your taste. Refrigerate to chill. Mix well before serving over ice.