



Minty Sweet Lemonade

Supplies

measuring cup
medium sauce pan
pitcher
large spoon

Ingredients

Simple Syrup

2 cups sugar
2 cups water

Lemonade

2 cups lemon juice
8 cups water
1 cup sweet mint leaves

Directions

First make the simple syrup. Combine the sugar and the water in a pan. Warm on high heat until the sugar completely dissolves. Take off heat and allow to cool.

In your pitcher, add lemon juice and water and stir together. Once the simple syrup has cooled, add it to the pitcher and stir.

Bruise the mint leaves by squeezing between your fingers a little. Then, add the mint leaves to the pitcher. Place in the refrigerator overnight.

Note: You can enjoy a couple of hours later, but waiting overnight really brings out the mint flavor.