

From Tricia Bradberry  
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## EASY LEMONADE

### Simple Syrup

2 cups water  
2 cups sugar

Heat in a pot until sugar dissolves. Yields 3 cups syrup.

### Meyer Lemonade

1.5 cups Simple Syrup  
2 cups Meyer Lemon Juice  
4 Cups water

Use half these amounts to fit in a quart jar.

### Eureka Lemonade

2 cups Simple Syrup  
2 cups Eureka Lemon Juice  
4 Cups water

Obviously, taste in lemonade is a personal preference. If you want it sweeter, add more syrup. If you want it weaker, add more water, etc.

If you'd like a flavored lemonade, steep several sprigs of herb of choice in the simple syrup.

Bring herb & 2 C water & the sugar to boil. Simmer about 5 minutes, stirring occasionally, until sugar has dissolved. Take off heat, cover & let steep 20 minutes. Strain out rosemary. Stir in remaining water & lemon juice. Serve over ice.

OK to use Splenda instead of sugar, but use recommended substitution amount instead of trying to use less Splenda.

OK to use honey. Finished product will be a little darker.

May use Sucanat (sugar cane natural) granules, but finished product will be much darker and have molasses flavor.

### For flavored simple syrup:

For rosemary lemonade use 3 sprigs.

For bay lemonade use ~8 medium fresh leaves. Dried leaves work OK, too.

Do not simmer more delicate herbs—remove from heat when it boils and allow to steep.

Note: store flavored simple syrup in freezer for easy flavored lemonade throughout the year.

For 1 quart:

$\frac{3}{4}$  c simple syrup  
1 c Meyer lemon juice  
2 c water