

# Best Lemonade Ever

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This lemonade recipe makes a very refreshing drink!

By Allrecipes Member

**Prep:** 10 mins

**Cook:** 5 mins

**Total:** 15 mins

**Servings:** 10

**Yield:** 10 8-ounce servings



## Ingredients

1 <sup>3</sup>/<sub>4</sub> cups white sugar

1 cups water

9 medium lemons, or more as needed

7 cups ice-cold water

ice as needed

## Directions

Combine sugar and 1 cup water in a small saucepan. Stir to dissolve sugar while mixture comes to a boil. Set aside to cool slightly.

Meanwhile, roll lemons around on your counter to soften. Cut in half lengthwise, and squeeze into a liquid measuring cup. Add pulp to the juice, but discard any seeds. Continue juicing until you have 1 1/2 cups fresh juice and pulp.

Pour 7 cups ice-cold water into a pitcher. Stir in lemon juice and pulp, then add simple syrup to taste. Add ice.

## Cook's Notes:

To make ahead, refrigerate cooled simple syrup for up to 1 month. Continue with Step 3 when ready to serve.

## Tips

Nine medium lemons should yield about 1 1/2 cups juice and pulp, but the number required will depend on the size you use.

## Nutrition Facts

**Per Serving:** 145 calories; protein 0.1g; carbohydrates 38.2g; sodium 6.1mg.