

Homemade Lemonade Recipe & Freezing Tips

Ingredients

- **Sugar:** 1 ½ to 2 cups (adjust to taste)
- **Lemon Juice:** 2 cups (freshly squeezed or thawed from frozen)
- **Water:**
 - A splash of warm water to dissolve the sugar
 - Enough cold water to fill a 1-gallon pitcher

Instructions

1. **Dissolve the Sugar:**
 - In a 1-gallon pitcher, add the sugar.
 - Pour in a splash of warm water and stir until the sugar is completely dissolved.
2. **Add the Lemon Juice:**
 - Pour in 2 cups of lemon juice.
3. **Fill with Water:**
 - Top off the pitcher with cold water.
 - Stir well to blend all the flavors together.
4. **Serve and Enjoy:**
 - Pour your homemade lemonade over ice.
 - Enjoy the refreshing, tangy-sweet taste!

Freezing Extra Lemon Juice

When your lemon trees are in full swing and you're harvesting more than you can use:

1. Harvest & Squeeze:

- Wash and squeeze your peak-ripeness lemons to extract as much juice as possible.

2. Pour Into Jars:

- If you like some pulp, that's fine! Otherwise, strain out seeds and extra pulp.
- Pour the juice into clean pint jars, leaving a little room at the top for expansion.

3. Freeze:

- Place the jars in the freezer.
- When you're ready to make lemonade, simply thaw a jar in the fridge or at room temperature until ready to use.

Note: One pint jar of frozen lemon juice makes enough juice for about one gallon of lemonade.

Print this recipe and keep it handy for a quick and delicious refreshment all summer long!