

## Homemade Strawberry Lemonade

1 cup sugar  
1 cup of water  
1 pint fresh strawberries  
1 cup fresh lemon juice (this equaled close to 8 of my lemons)  
4-6 cups cold water (this will vary depending on your taste)

1. Make syrup by combining the sugar with 1 cup of water in a saucepan. Place over medium heat and heat until the sugar is completely dissolved; swirl the pan occasionally. Let cool.
2. Once the syrup has cooled, puree strawberries in a blender with  $\frac{1}{2}$  cup water.
3. In a large pitcher, combine strawberry puree, simple syrup and lemon juice.
4. Add 4-6 cups of cold water. The amount of water you use will depend on your taste, so add as little or as much as you want to achieve your perfect sweet/tart balance.
5. Serve over ice. If desired, garnish with fresh strawberries and lemon slices.