

Lemonade



In summer we all need good refreshment. Cold lemonade is an ideal drink for this heat. I know, there are a lot of recipes for lemonade, but this one is first-rate for us.

With a few ingredients and simple preparation you get a large quantity of lemonade, so that you always have it in the fridge when you need a refreshing summer drink.

INGREDIENTS :

4 frozen lemons

3 spoons of citric acid (spoonful)

1 kg of sugar

15 l of water

1 juice preservative (if wished)

PREPARATION :

1 . freeze the lemons in a large bowl, grate them and add citric acid, water and sugar ...

2 . stir well and leave it for 24 hours ...

3 . in these 24 hours it is necessary to stir the lemonade a few times...

4 . strain the lemonade and store it on a cold place ...

NOTE :

If you want to use juice preservative, put it into the lemonade 30 minutes before straining to enable it to dissolve. It is obligatory to store the lemonade on a cool place and one bottle should always be kept in the fridge, so that lemonade is refreshing and it gets much better taste.



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