



Classic Homemade Lemonade

4–5 fresh lemons (about 200–220 ml juice)
80–100 g white sugar ($\frac{1}{3}$ – $\frac{1}{2}$ cup, to taste)
1 litre cold water
Optional: ice cubes, lemon slices, fresh mint

1. **Juice the lemons** and strain out seeds (pulp is optional).
2. **Dissolve the sugar:** warm about 200 ml of the water and stir in the sugar until fully dissolved. Let it cool slightly.
3. **Combine** lemon juice, sugar syrup, and the remaining cold water. Mix.
4. **Taste and adjust:** more sugar if too sharp, more water if too strong.
5. **Chill and serve** over ice.

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"From our table to yours, keep breaking bread and sharing love."

—The Right Rev. Dr. Kimberly Heath