**How to Make Sharon’s Home Made Lemonade:**

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| **Ingredients*** 500 ml water
* Juice and zest of 3 lemons
* Juice and zest of 1 orange
* 500 g caster sugar
* Sparkling Water
* Fresh Mint/Berries to decorate
 | Homemade Lemonade Recipe With Variations |
| **Equipment*** Saucepan
* Weighing Scales
* Measuring Jug
* Grater
* Bowl to collect the fruit juice
* Bowl to collect the zest of fruit.
* Juicer to squeeze the juice from the fruit
* Mixing Spoon
* Clean Bottle
* knife
* Chopping Board
 | Welcome summer in Lake County with picnic, homemade lemonade ... |

**Method/Directions:**

1. Measure out 500 ml of water and place in a saucepan.
2. Grate the skin (Zest) finely of 3 lemons and 1 orange using a fine grater.
3. Place the water, lemon and orange **zest** in a large stainless steel saucepan and bring to the boil. Then allow it to simmer for two minutes.
4. On a chopping board, use a knife to cut each lemon and orange into halves.
5. Squeeze the juice from each half of fruit using a juicer.
6. Collect all the juice in a bowl.
7. Add the lemon and orange **juice** and sugar into the saucepan and return to the boil, stirring until the sugar has dissolved.
8. Allow to cool, then pour into a very clean bottle.
9. Dilute 1 part to 4 parts of sparkling water, add fresh mint leaves of some summer berries for a blush effect.
10. Enjoy !