

## Strawberry Lemonade

2 pints strawberries, hulled and halved  
3 cups sugar, plus more if needed  
2 cups freshly squeezed lemon juice (from 8 to 10 lemons)

### Directions:

In a blender or food processor, puree the strawberries with 1 cup of the sugar and 1 cup of water.

In a large container, mix together 11 cups water, the remaining 2 cups sugar, the lemon juice, and the strawberry mixture. Stir and taste, adding more sugar if you like. Refrigerate until well chilled.

## Mango Lemonade

3/4 cup sugar granulated  
2 large mangos peeled, cubed  
7 tbsp lemon juice freshly squeezed  
7 cups water

### Instructions

\*Make the syrup: Add the sugar and 1 cup of water to a saucepan, bring to a simmer over medium heat, stirring often, just until the sugar dissolves. Remove the pan from the heat and let the syrup cool fully.

\*Blend: Add the mango and 3 cups of water to a blender. Blend until smooth. Pour the mixture into a pitcher through a fine strainer or sieve.

\*Finish: Add the remaining 3 cups of water, lemon juice, and prepared syrup to the pitcher and stir. You can add ice to the pitcher or pour the mango lemonade over cups of ice to avoid having it dilute.

**Notes:** Serves 8. Your mango lemonade will keep for 5-7 days. If you plan on having leftovers, I would make it in a pitcher that comes with a lid. If you don't have a lid, wrap the top well with plastic wrap.

## Watermelon Lemonade

4 cups watermelon, chopped  
1 1/2 cups lemon juice  
1/2 cup sugar  
6 cups cold water

### Directions:

Blend together chopped watermelon and lemon juice in blender until very smooth.

Pour into large pitcher. Add sugar and cold water and stir well.

Pour over ice and enjoy!