

Lemonade Syrup

Recipe By *Brynie Greisman*



Cooking and Prep:  20
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Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegan, Gluten Free,
Vegetarian, Pescetarian, Low
Fat, Salt Free

Source: KosherScoop.com

Ingredients (3)

Main ingredients

- 2 cups water
- 3 cups sugar
- 2 cups freshly squeezed lemon juice (approximately 6 large lemons)

Start Cooking

Make the Syrup

Yield: Approximately 7 Cups

1. Bring the water and sugar to a boil in a small pot. Add the lemon juice and bring to a boil again. Cool and refrigerate.
2. Serve diluted with water, to taste.

Note:

This syrup freezes very well. I often double the recipe and freeze it in empty soda bottles. Many people do not use store bought drinks on Pesach, and this is a terrific alternative.

Tip:

To get more juice out of your lemons, heat them in the microwave first, or put them in a bowl with boiling water.