Sensational Strawberry Lemonade

Recipe By Faigy Grossman

Cooking and Prep: 2 h | **Serves:** 10 | **No Allergens**

Preference: Parve
Difficulty: Easy
Diet: Vegetarian, Low Fat, Salt Free, Vegan, Pescetarian
Source: Family Table by Mishpacha Magazine

As many times as I tested this recipe, I couldn't finish it since the kids kept helping themselves!

Curious about the bright and creamy smoothie pictured behind? Get the recipe for Tropical Twist Smoothie.

Ingredients (6)

Sensational Strawberry Lemonade

- [ ] **8 ounces (226 grams)** frozen strawberries
- [ ] **1 cup** sugar, or to taste
- [ ] **1 (3-oz./85-g.) pkg** strawberry jello
- [ ] **2 cups** warm water
- [ ] **5 cups** water
- [ ] juice of **7** lemons, or **1 cup plus 3 tablespoons** lemon juice

Start Cooking

Directions

1. Place strawberries and sugar in blender or food processor; blend until smooth. Add jello powder and warm water and blend until smooth and fully incorporated. Pour into large pitcher and add water and lemon juice. Stir until well combined. Chill until ready to serve; mix again before serving.

Tip:

For some other fun and flavorful ways to get your lemonade pink, leave out the jello, add 1/2 a cup of sugar, and try the following instead:

1. Add 2 red freeze pops to your lemonade (not so healthy, but hey, lemonade DOES have sugar in it anyway...).
2. Add 2 teaspoons strawberry extract. (This is a great extract that I use often: in compotes, apple crisps, drinks, and added to white icing to achieve a delicious and pretty pink effect.)
3. Add 1 cup cranberry juice for instant color and added flavor.
4. If you don't like pulpy lemonade, leave out the strawberries and try floating some sliced frozen strawberries in each glass instead.