

# Lemon-Aid Recipe

**A simple and refreshing homemade lemonade recipe!**

All you only need is sugar, water, and lemons.  
**The recipe makes ½ gallon of lemonade but can successfully be doubled or tripled!**

Prep Time: 10 minutes

Cook Time: 5 minutes

Total Time: 15 minutes

Servings: 8 8-oz glasses

## Ingredients

**6 cups water divided (1.4 liter)**

**1 cup granulated sugar (200g)**

**1 cup fresh-squeezed lemon juice with seeds removed,  
Keep the pulp if you want. (230ml)**

## Directions

- Combine 1 cup (236ml) water and 1 cup sugar in a small saucepan. Place over medium-low heat and stir until sugar is dissolved. Remove from heat and set aside, Allow to cool for 10 minutes.
- Pour 1 cup fresh-squeezed lemon juice into a pitcher. Add sugar/water mixture (simple syrup).
- Add remaining 5 cups (1180ml) water and stir well. Pour over ice and serve or put it in your refrigerator to chill before serving.

## Notes

We recommend using freshly squeezed lemons, but bottled lemon juice works well too.

Feel free to use your own special lemonade recipe if you have one. Good luck, and enjoy making Lemon-Aid :)