



LEMONADE

with/

Zest

40 Thirst-
Quenching
Recipes
+
variations to
turn your mocktail
into a cocktail

April White

Photographs by
Gentl & Hyers



LEMONADE

with

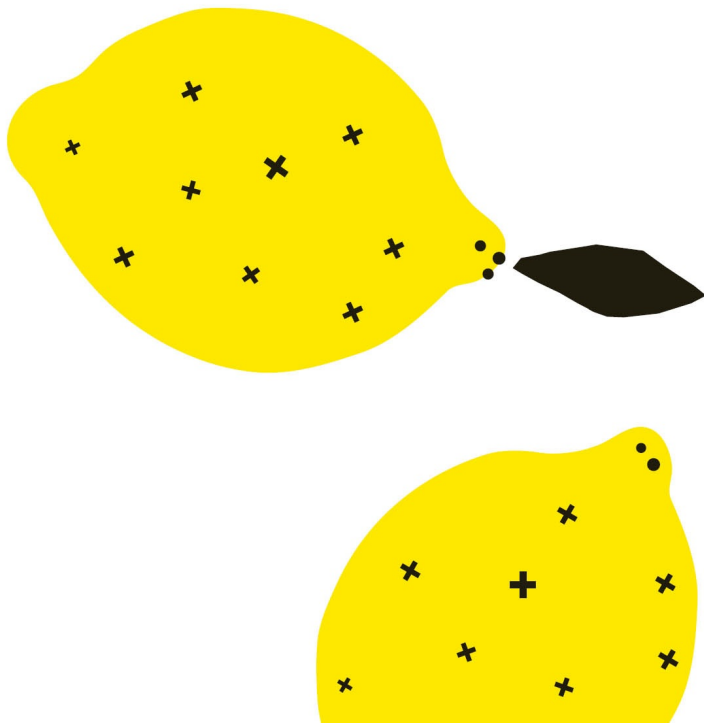
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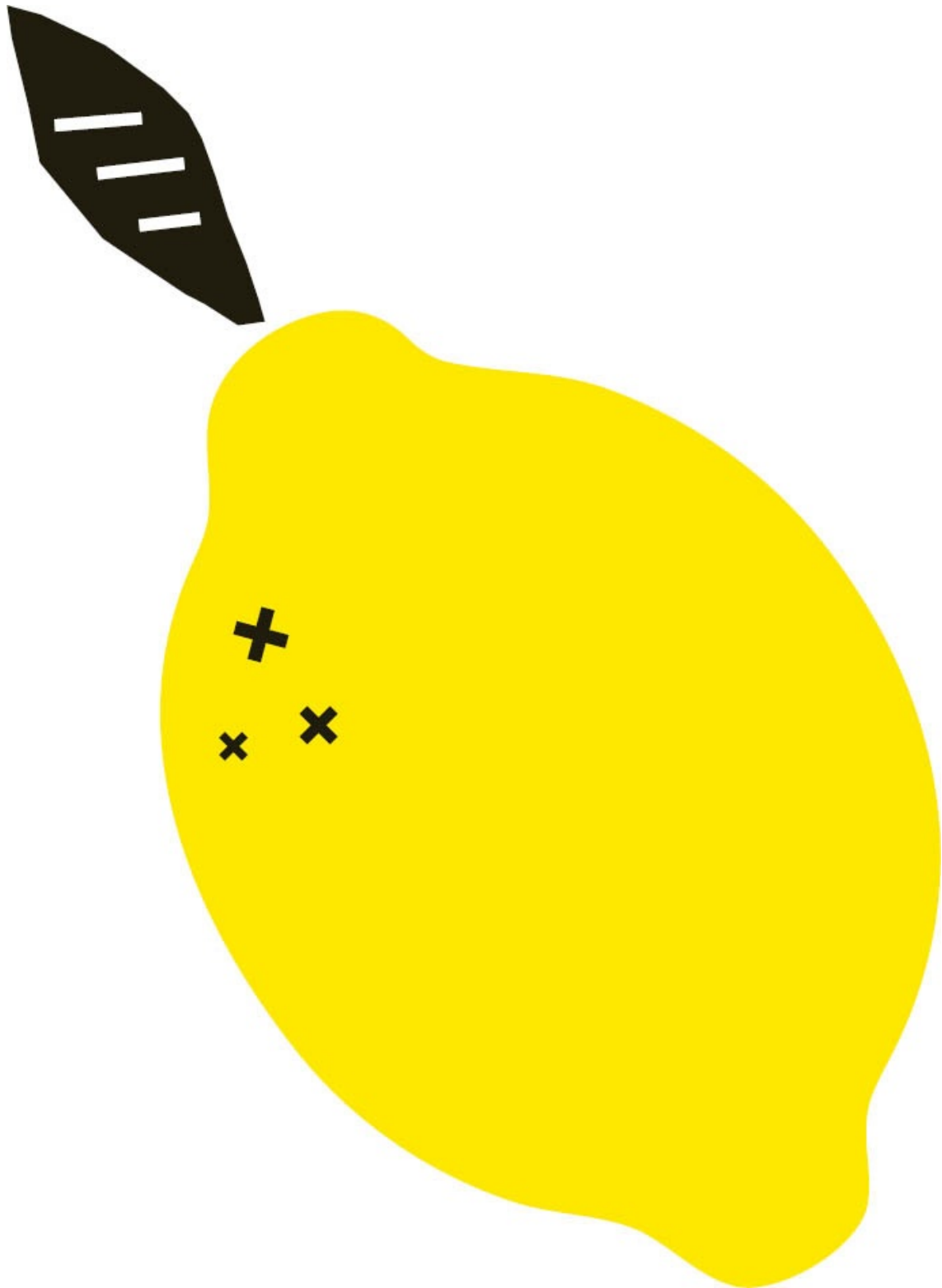
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CHRONICLE BOOKS
SAN FRANCISCO

To my nephew, Logan, who doesn't really need any lemonade recipes.
He's happiest just eating the lemons.





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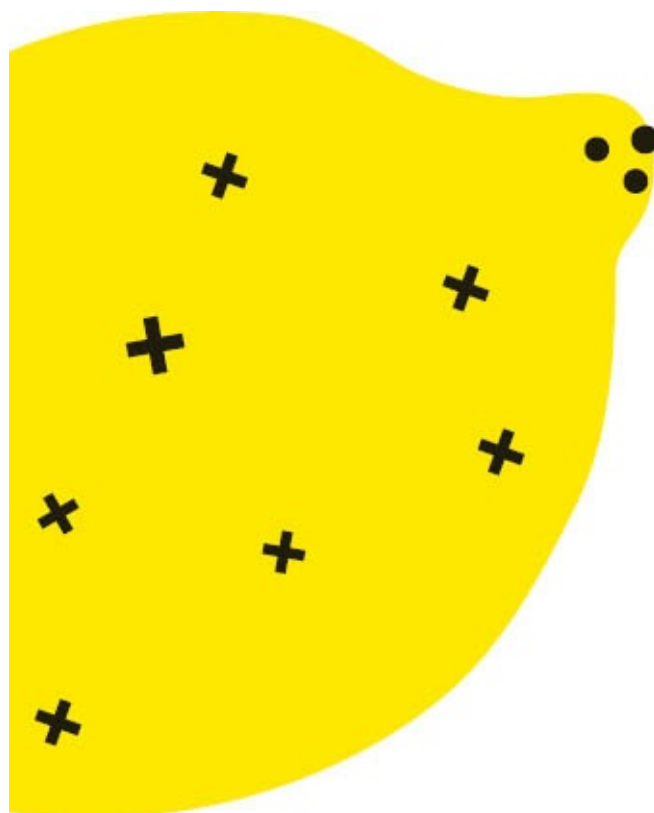
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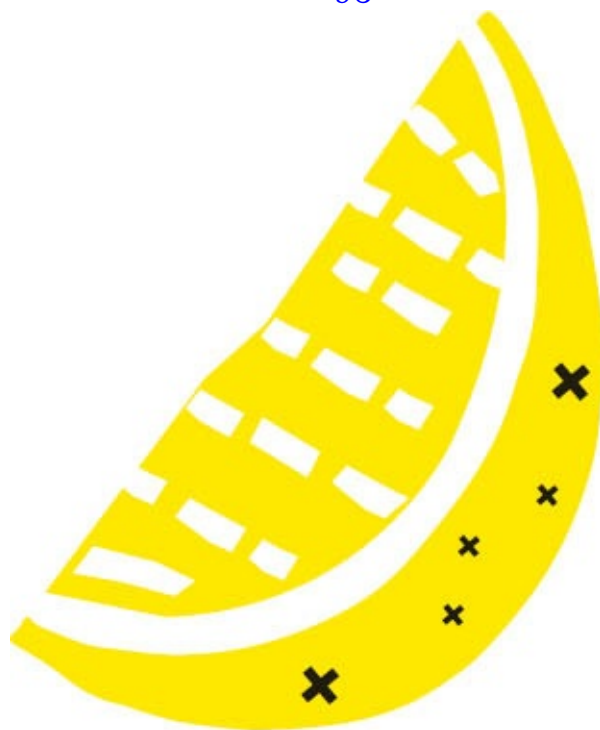
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And in July, a Lemonade

A sip of sweet-tart lemonade is a taste of contentment. The sunshiny drink conjures memories in the way no other soft drink can: It's a kid's lemonade stand, built on a long, lazy summer afternoon. It is a quiet moment in a sidewalk cafe amid the city bustle. It is an evening spent lakeside around the picnic table with friends.

Lemonade is a beverage with a rich history and a wide reach. The first known reference to it is found in the writings of Persian poet Nasir-i Khusraw, who chronicled life in 11th-century Egypt, and trade records from the period detail the consumption and exportation of bottles of *qatarmizat*, lemon juice mixed with sugar. In the 16th century, the drink became popular in the streets of Paris, and by the 18th century, it had found its way to the United States, where it became a favorite with Prohibitionists such as First Lady "Lemonade Lucy" Hayes.

Today, lemonade is a staple almost anywhere citrus is grown or traded, which is to say almost everywhere in the world. But each version is as unique as the place and time in which it was created. On the rooftops of Istanbul, bright yellow *limonata* is a balance of sweet and bitter achieved by using the whole lemon. In the courtyards of Buenos Aires, *limonade* looks like beer, with a thick, frothy head. And in the cafes of Paris, *citron pressé* is lemonade at its most elemental: lemon juice, sugar, and water served in separate carafes to be combined in the perfect proportions.



Arrayed that way, lemonade seems so simple; it's just lemon, sugar, and water. But that straightforward formula lends itself to endless creativity: What type of lemon will you use? The bright and tart yellow egg-shaped lemon familiar to cooks in the

United States is not the same as that which cooks call “lemons” elsewhere. Some are more floral, like a Meyer lemon; some are less acidic, similar to a typical lime; and still others have the well-rounded power and color of the rare, ripe yellow Key lime. What type of sweetener will you use? Granulated sugar is the traditional lemonade ingredient in The United States and Europe, where it is common, but less-refined brown sugars are more familiar in the Caribbean and Southeast Asia. What type of liquid? Water might be the standard in most recipes, but in South America, coconut milk is a classic. How will you combine the ingredients: shaken, stirred, blended, muddled, or fermented—as is the tradition in Finland to toast the arrival of spring?

In the kitchen, this basic drink is a master class in working with citrus and sugars. Poured into a glass filled with ice cubes, it’s pure alchemy.



THE BASICS: *Lemon + Sugar + Water*



The basic ingredients of lemonade are simple and few: lemon, sugar, water. But understanding each of these—and the myriad substitutions possible—will make each pitcher even better.

LEMON

Everyday lemons and the less-common Meyer lemon form the basis of most of the recipes in this book, but because of variations in the types of acidic citrus available around the world, some ambiguity in naming and translation, and the simple truth that limeade is also delicious, some recipes call for typical limes or Key limes instead.

LEMONS: The most commonly available lemons are the Eureka and Lisbon varieties, though they are rarely labeled as such. They have a familiar tartness with an underlying floral flavor that most describe simply as “lemony.” In most places, these bright yellow, egg-shaped fruits are available year-round. Look for lemons that are heavy for their size, with supple skin. Avoid lemons that appear puffy; typically that indicates a thick layer of pith.

MEYER LEMONS: Typically available in the winter months, these fruits are rounder than their common counterpart, with a pale yellow or orange-tinged peel. Meyer lemons have a sweet flavor and a more-complex aroma. Common lemon juice is not a straight substitute for Meyer lemon juice. You’ll need to add additional sweetness to make the exchange palatable.

LIMES: The most commonly available limes—sometimes called Persian limes—are bright green and thin skinned, with a balance of sweet and sour flavors and a sharp, fresh aroma. As with lemons, look for limes that are heavy for their size, with smooth, supple skin.

KEY LIMES: Tiny Key limes—originally associated with the Florida Keys but no longer grown commercially there—are less acidic than typical limes, with a stronger aroma and a hint of bitterness. Some Key limes have a yellow color when ripe, but the most commonly available are green.

For the purpose of the cook, these lemons and limes are made up of four parts:

ZEST: The colorful outer portion of a lemon or lime's peel. This thin layer is aromatic and flavorful. It lacks the sourness of the flesh. Used in some of the recipes in this book.

PITH: The white portion of a lemon or lime between the zest and the flesh. This layer varies in thickness. It is typically bitter. Used in some of the recipes in this book.

FLESH: The inner portion of the lemon or lime that contains the juice. Used in all the recipes in this book.

SEEDS: Lemons contain seeds within their flesh, as do Key limes; most common limes do not. Seeds are removed and discarded in all the recipes in this book. Almost every recipe in this book calls for freshly squeezed citrus juice; bottled juice is not a suitable substitute, nor is juice squeezed more than a couple of hours in advance. There are many tools available for juicing citrus. The most convenient, versatile, and effective is a citrus reamer attached to a basin to catch the juice. There are both manual and electric versions available; unless you are writing a book about lemonade, the manual version will likely be sufficient. The best of these also have an adjustable screen that strains out the seeds and allows you to control the amount of pulp in the juice. You should avoid any tool (such as some lemon squeezers) that crushes or tears the pith or zest of the lemon; it will release unwanted flavors into the juice and make it impossible to use the juiced shells, as called for in some recipes.

Good-quality lemons used soon after purchase will yield the most juice. Some people swear by dubious internet tricks for extracting more juice. It's unlikely that rolling a lemon on the counter to soften the flesh will be more effective than a good citrus reamer, but it won't harm your lemon juice. Microwaving the citrus, however, will change the flavor of the juice. Skip it.

It is important to keep in mind that citrus fruits are agricultural products. The flavor and volume of their juice will depend on many variables, including growing, transportation, and storage conditions. Measure and taste the juice and adjust as needed.

Any recipe in this book that calls for the zest of lemons or limes suggests that you use well-washed organic fruit, for two reasons: First, pesticide residue may remain on the peel of conventionally grown fruit. Second, lemons and limes—both conventional and organic—are often coated with a hard-to-see food-grade wax to prolong their shelf life and give them an attractive shine. The wax is useful for

preventing mold growth and juice loss in storage, but it is not what you want in your lemonade. Washing your fruit well in warm to hot water with a clean, soft brush should remove the wax without damaging the zest.

SUGAR

Common granulated white sugar is just one example of a whole world of sweeteners. In this book, you'll try:

GRANULATED SUGAR: A highly refined cane or beet sugar, with a white color and simple sweet flavor. The recipes in this book use typical table sugar or sugar cubes.

BROWN SUGAR: Granulated sugar with molasses added. This moist sugar is available in light or dark (indicating the amount of molasses) and adds a caramel flavor with some minerality and sweetness.

RAW SUGAR: A dry, light brown sugar made from the sugarcane residue that remains after producing granulated sugar and molasses. Less refined than granulated sugar, but with a similar consistency. It adds sweetness and a light toffee flavor

DEMERARA SUGAR: A form of raw sugar with coarse crystals, produced in Guyana.

JAGGERY: An unrefined sugar made from sugarcane. Popular in India, this dark brown sweetener comes in a moist cake form. It is intensely sweet, with a complex flavor and aroma and strong minerality.

MAPLE SYRUP: A thin brown-colored liquid sweetener from the sap of a maple tree. Sweeter than granulated sugar, with a distinct and complex flavor. A new grading system ranks all maple syrups available for retail purchase as Grade A, with further description of color and taste, from "golden color, delicate taste" to "very dark color, strong taste."

HONEY: A thick, golden to brown liquid sweetener made by bees from flower nectar. Honey is sweeter than granulated sugar, but its flavor varies significantly depending on the type of flowers used. Clover or orange blossom honey have a mild floral flavor suited to lemonades.

CORN SYRUP: A thick liquid sweetener made from cornstarch. It is available in light (simple sweetness) and dark (caramel). It is sweeter than granulated sugar. It is commonly used in sorbet and sherbet recipes because it inhibits ice crystallization, creating a smoother texture.

WATER

Almost all but the tartest of beverages can be an intriguing addition to lemonade. Some recipes use fruit juices, milks, alcohols, teas, and coffees, but the most common base is water.

STILL WATER: Your favorite neutrally flavored still water—tap, filtered, or bottled—is a good choice for these recipes.

SPARKLING WATER: The recipes in this book were tested with a generic seltzer water. Often, the choice between still water and sparkling is a matter of taste. Some lemonades, however, benefit from a splash (or more) of sparkling water to enhance certain flavors. When this is true, it is noted in the recipe.

ICE

The decision to use ice and the type of ice used also has an effect on the flavor of a lemonade. Cubed ice melts slowly, gradually diluting the drink. Crushed ice melts more quickly and is a good choice for lemonades with concentrated flavors. If you already have the perfect balance of flavors, skip the ice, or make ice cubes from the lemonade itself, which will chill the drink without diluting it.

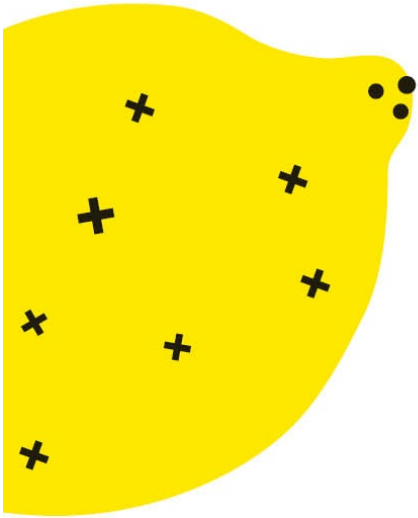
A FEW MORE THINGS

EQUIPMENT: You don't need a lot of fancy equipment to make great lemonade. In addition to kitchen basics and a citrus juicer (see the "lemon" section above), some of the recipes in this book require a blender capable of liquefying fruit and pulverizing ice; a spice grinder or mortar and pestle for coarsely grinding spices; and a fine-mesh strainer and coffee filters for separating solids and liquids. The sorbet and sherbet recipes require an ice-cream maker.

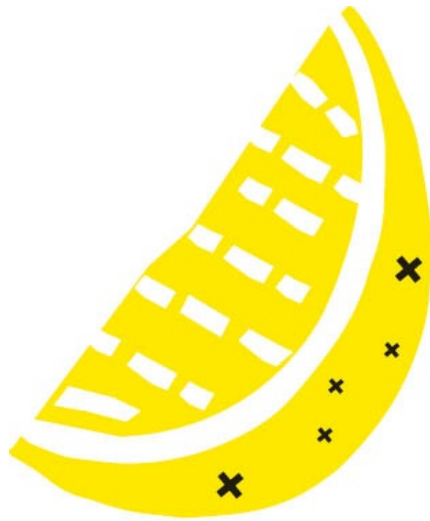
OTHER INGREDIENTS: The recipes in this book were all tested with fresh produce. If you encounter an ingredient—for instance, preserved lemons or jaggery—that is not available on the shelves of your local grocery store, try a store specializing in foods from that region, a gourmet grocer like Whole Foods, or the internet, where you can source almost anything.

SERVING AND STORAGE: Unless otherwise noted in the recipe, lemonade is best served the day it is made. Stored in the refrigerator, most finished lemonades will remain delicious for three days, but their flavors will change over time. With each passing day, the lemon juice will become tarter and recipes with zest or pith

will become more bitter. A covered glass pitcher is best for storing lemonade, unless otherwise noted; it slows the evaporation of desired flavors and the absorption of new, undesirable ones from other things in the refrigerator.



THE RECIPES



CLASSIC *LEMONADE*

The perfect lemonade is the one that tastes like childhood. For many, this version is it: a smooth, sweet, and tart beverage best served ice cold on a sunny summer day.



SERVES 4 TO 6

4 CUPS [960 ML] STILL WATER
1 CUP [200 G] GRANULATED SUGAR

1¹/₄ CUPS [300 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 8 LEMONS)

ICE CUBES

To make a simple syrup: In a saucepan over medium-low heat, bring 1 cup [240 ml] of the water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

In a pitcher, stir together the syrup, the remaining 3 cups [720 ml] water, and the lemon juice. Refrigerate until cold. Serve over ice cubes.

RASPBERRY *SPRITZ*

This deep red, sparkling lemonade is a toast to June, when raspberries come into season in New England. Cooking the fruit in simple syrup recreates the musky, jammy flavor of fresh-picked, sun-warmed berries. Make this drink extra special by serving it in champagne flutes garnished with whole raspberries.



SERVES 4 TO 6

1 CUP [200 G] GRANULATED SUGAR

1 CUP [240 ML] STILL WATER

$\frac{3}{4}$ CUP [80 G] RASPBERRIES

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

$2\frac{1}{2}$ CUPS [600 ML] COLD SPARKLING WATER

To make a raspberry simple syrup: In a saucepan over medium-low heat, bring the sugar, still water, and raspberries to a simmer, stirring occasionally, until the sugar dissolves. Use a spoon to crush the raspberries. Strain through a fine-mesh sieve, reserving the liquid and discarding the solids. (If any seeds remain, strain the liquid a second time.) Cool the syrup to room temperature.

In a pitcher, stir together the syrup and lemon juice. Refrigerate until cold. Before serving, stir in the sparkling water. Serve straight up.

BATROUN LEMONADE

The Lebanese city of Batroun is famous for its lemonade. For several years, it even held the Guinness World Record for the largest cup of lemonade ever made (5,534 liters). In the city's seaside cafes, the beverage is often kissed with orange blossom water. In this version, oranges get equal billing with lemons for a flavor that is both familiar and surprising. If you have a carbonator designed to fizz sugared liquids, carbonate this lemonade for the freshest Orangina you've ever tasted.



SERVES 6 TO 8

4 ORGANIC LEMONS

2 ORGANIC NAVEL ORANGES

1 CUP [200 G] GRANULATED SUGAR

6 CUPS [1.4 L] STILL WATER

1 TEASPOON ORANGE BLOSSOM WATER

Wash and juice the citrus. Cut the shells into eighths. In a bowl, muddle the peels lightly with the sugar. Add the juice and marinate for about 2 hours at room temperature, covered with a clean kitchen towel. Stir occasionally to ensure all the sugar is dissolved.

Strain through a fine-mesh sieve. Press on the peels to release more liquid. (If you have a potato ricer, press the peels in it to extract every last drop.)

In a pitcher, stir together the lemon-orange mixture, water, and orange blossom water. Refrigerate until cold. Serve straight up.

CITRON PRESSÉ

There is no quicker way to conjure up a bustling outdoor cafe in Paris than to sip a citron pressé. This is lemonade with panache. Each element is served separately in its own elegant pitcher, the better to create a beverage with your preferred balance of sweet and tart. If you are feeling adventurous, try using a tarragon ([page 48](#)), vanilla ([page 37](#)), or black pepper ([page 76](#)) simple syrup.



SERVES 4

1 CUP [240 ML] STILL WATER

1 CUP [200 G] GRANULATED SUGAR

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

5 CUPS [1.2 L] COLD SPARKLING OR STILL WATER

ICE CUBES

To make a simple syrup: In a saucepan over medium-low heat, bring the still water and sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature and refrigerate until cold.

Serve the simple syrup, lemon juice, and sparkling water in separate pitchers. Place the ice in an ice bucket. Let each person build their own drink in a tall glass with a long spoon. Start with about 2 tablespoons [30 ml] lemon juice, 2 tablespoons [30 ml] simple syrup, and 1 cup [240 ml] water. Stir and then tweak from there. A favorite combination is $\frac{1}{4}$ cup [60 ml] lemon juice, 3 tablespoons [45 ml] simple syrup, and 1 cup [240 ml] water. When you are happy with the proportions, add ice cubes.

FROZEN **LIMONADA**

Inspired by a popular South American drink, this slushy “lemonade” is best made with Key limes, which approximate the citrus flavors of the original. These tiny fruits, which are less acidic than typical limes, can be a pain to juice, but as anyone who loves Key lime pie can tell you, the effort is worth it.



SERVES 5 TO 7

1 CUP [200 G] GRANULATED SUGAR

1 CUP [240 ML] STILL WATER

1/2 CUP [120 ML] FRESHLY SQUEEZED KEY LIME JUICE (FROM 14 TO 17 KEY LIMES)

5 CUPS [600 G] ICE CUBES

PINCH OF KOSHER SALT

In a blender, combine all the ingredients. Blend the mixture until smooth. Spoon into glasses and serve immediately with spoons or straws.

WITH A SPLASH:

KEY MARGARITA

Your Frozen Limonada is just one step away from being the perfect poolside margarita.

Make a pitcher of Frozen Limonada according to the recipe, but add 3/4 cup [180 ml] of your favorite tequila and 2 tablespoons [30 ml] of triple sec before you blend everything up. Serve immediately in salt-rimmed glasses.

CARDAMOM SHARBAT

References to Persian *sharbats*—sweet boiled fruit syrups—date back some ten thousand years. This method for preserving the harvest was popular throughout the centuries across Central Asia and Northern Africa, though flavor combinations varied widely. Today, the brightly colored syrups can be found chilled and served with a spoon for dessert or stirred into still or sparkling water for a candy-like refresher.



SERVES 6 TO 8

1 TABLESPOON GREEN CARDAMOM PODS

1½ CUP [120 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 3 LEMONS)

1 CUP [200 G] GRANULATED SUGAR

COLD STILL OR SPARKLING WATER

With the flat side of a knife, crush the cardamom pods to reveal the black seeds inside. In a saucepan over medium-low heat, bring the cardamom pods and seeds, lemon juice, and sugar to a simmer, stirring occasionally, until the sugar dissolves. Increase the heat to maintain a rapid simmer for 10 minutes. Don't allow the mixture to boil. After 10 minutes, strain the mixture through a fine-mesh sieve, reserving the liquid and discarding the solids. Cool to room temperature, then refrigerate until cold and syrupy.

Fill a glass with still or sparkling water. Stir in 1 tablespoon sharbat for each 1 cup [240 ml] water. Some syrup will settle at the bottom of the glass, so serve it with a spoon to allow for continued stirring or consider the last sip a sweet treat.

ICE POPS

There is only one thing more refreshing than a glass of lemonade on a hot summer day: a lemonade ice pop. With an ice-pop mold and some ice-pop sticks, you can turn almost any lemonade in this book into an ice cream-truck treat. A tiny splash of vodka gives water-based pops a smoother texture. You can skip the alcohol if you want—the pops will be a little icier—but don't be tempted to add more. Too much alcohol will prevent the pops from freezing, leaving you with a delicious mess. Here are some favorite variations:

WaterLemon Pops

MAKES TEN $\frac{1}{3}$ -CUP [80-ML] ICE POPS

3 cups [720 ml] WaterLemon ([see page 74](#))

$\frac{1}{4}$ teaspoons vodka (optional)

In a pitcher, stir together the WaterLemon and vodka (if using). Divide the liquid evenly between the ice-pop molds, leaving about $\frac{1}{8}$ inch [3 mm] of space at the top of each mold. Insert the ice-pop sticks and freeze until solid, at least 6 hours and preferably overnight. To remove the ice pops, dip the molds briefly in warm water.

Cherry Red Pops

MAKES TEN $\frac{1}{3}$ -CUP [80-ML]

$2\frac{1}{2}$ cups [600 ml] Cherry Red ([see page 42](#))

1 teaspoon vodka (optional)

1 cup [125 g] pitted sweet cherries, chopped

In a pitcher, stir together the Cherry Red and vodka (if using). Divide the liquid evenly between the ice-pop molds, leaving about $\frac{1}{2}$ inch [12 mm] of space at the top of each mold. Freeze until slushy, about 2 hours. Divide the cherries between the ice-pop molds, using an ice-pop stick to distribute the pieces throughout each pop. Insert the ice-pop sticks and freeze until solid, at least 6 hours and preferably overnight. To remove the ice pops, dip the molds briefly in warm water.

Honey-Rose Cream Pops

MAKES TEN $\frac{1}{3}$ -CUP [80-ML] ICE POPS

$\frac{1}{2}$ cup [120 ml] still water

$\frac{1}{2}$ cup [170 g] honey

$\frac{3}{4}$ cup plus 2 tablespoons [210 ml] lemon juice
(from about 6 lemons)

1 $\frac{1}{3}$ cups [315 ml] heavy cream

$\frac{1}{8}$ teaspoon rosewater

Pinch of kosher salt

To make a honey simple syrup: In a saucepan over medium-low heat, bring the water and honey to a simmer, stirring occasionally, until the honey dissolves. Cool the syrup to room temperature.

In a pitcher, whisk together the honey simple syrup, lemon juice, cream, rosewater, and salt. Divide the liquid evenly between the ice-pop molds, leaving about $\frac{1}{8}$ inch [3 mm] of space at the top of each mold. Insert the ice-pop sticks and freeze until solid, at least 6 hours and preferably overnight. To remove the ice pops, dip the molds briefly in warm water.



CLASSIC LIMEADE

This may be a book on lemonade, but it wouldn't be complete without the perfect limeade recipe. Round, green Persian limes—the most widely available—are a close culinary cousin of typical lemons. Both are used to add a spark to sweet and savory foods, but limes have a more balanced sweet-tart flavor.

SERVES 6 TO 8

4³/₄ CUPS [1.14 L] STILL WATER

³/₄ CUP [150 G] GRANULATED SUGAR

³/₄ CUP [180 ML] FRESHLY SQUEEZED LIME JUICE (FROM ABOUT 10 LIMES)

ICE CUBES

To make a simple syrup: In a saucepan over medium-low heat, bring ³/₄ cup [180 ml] of the water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

In a pitcher, stir together the syrup, the remaining 4 cups [960 ml] water, and the lime juice. Refrigerate until cold. Serve over ice cubes.



VANILLADE

Meyer lemon adds a spark to this homemade vanilla soda. For a rustic look and more intense flavor, remove the vanilla bean from the simple syrup but don't strain out the seeds.

SERVES 4 TO 6

$\frac{1}{2}$ VANILLA BEAN

$2\frac{1}{2}$ CUPS [600 ML] STILL WATER

$\frac{1}{2}$ CUP [100 G] GRANULATED SUGAR

1 CUP [240 ML] FRESHLY SQUEEZED MEYER LEMON JUICE (FROM 6 TO 10 MEYER LEMONS)

$\frac{2}{3}$ CUP [160 ML] COLD SPARKLING WATER

To make a vanilla simple syrup: Split the vanilla bean lengthwise. In a saucepan over medium-low heat, bring $\frac{1}{2}$ cup [120 ml] of the still water, the sugar, and the vanilla bean to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature. Strain through a fine-mesh sieve lined with a coffee filter, reserving the liquid and discarding the solids.

In a pitcher, stir together the syrup, the remaining 2 cups [480 ml] still water, and the lemon juice. Refrigerate until cold. Before serving, stir in the sparkling water. Serve straight up.

COLD-BREW MAZAGRAN

This refreshing combination of lemon and coffee is a favorite in Portugal and Northern Africa. Cold brewing coarsely ground beans gives the coffee a smoother, less-acidic flavor—at least until you doctor it with fresh lemon juice. Each glass of *mazagran* is made to order, so adjust the citrus and sweetness to your own taste and garnish with a lemon wheel.



SERVES 4

$\frac{2}{3}$ CUP [60 G] COARSELY GROUND COFFEE

$3\frac{1}{3}$ CUPS [800 ML] STILL WATER

$\frac{1}{3}$ CUP [75 G] RAW SUGAR

$\frac{3}{4}$ TO 1 CUP [180 TO 240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM 4 TO 6 LEMONS)

ICE CUBES

To make cold-brew coffee: In a pitcher, stir together the coffee and 3 cups [720 ml] of the water. Steep at room temperature for 24 hours. Strain through a fine-mesh sieve lined with a coffee filter, reserving the liquid and discarding the solids. Refrigerate until cold.

To make a raw sugar simple syrup: In a saucepan over medium-low heat, bring the remaining $\frac{1}{3}$ cup [80 ml] water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature and refrigerate until cold.

In each glass, stir together $\frac{3}{4}$ cup [180 ml] of the cold-brew coffee, about 2 tablespoons of simple syrup, and 3 to 4 tablespoons [45 to 60 ml] of lemon juice, to taste. Add ice and serve.

MIDDLE EASTERN **LIMONANA**

This bright-green combination of lemon and mint is found on tables throughout the Middle East. But the name *limonana* is borrowed from, of all places, a 1990s advertising stunt. To showcase the power of bus ads, an Israeli advertising firm created a fake product called Limonana—a mash-up of the similar Arabic and Hebrew words for lemon and mint. Soon, everyone was asking for the thirst-quencher by name.



SERVES 4 TO 6

1½ CUPS [360 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 9 LEMONS)

3 CUPS [36 G] LOOSELY PACKED MINT LEAVES (FROM ABOUT 20 STEMS)

1 CUP [200 G] GRANULATED SUGAR

4 CUPS [960 ML] STILL WATER

ICE CUBES

In a blender, combine the lemon juice, mint, sugar, and $\frac{1}{2}$ cup [120 ml] of the water and blend until fully liquid. Strain through a fine-mesh sieve, reserving the liquid and discarding the solids.

In a pitcher, stir together the mint mixture and the remaining $3\frac{1}{2}$ cups [840 ml] water. Serve over ice cubes.

CHERRY RED

The secret ingredient in this recipe is the red wine vinegar. You can't taste it; it just makes the cherry flavor more intense. Because it uses cherry purée, this lemonade has more body than most and pours with a beautiful pale pink head, but it also separates quickly. It is best served ice cold within a few hours after mixing.



SERVES 6 TO 8

2 CUPS [250 G] PITTED SWEET CHERRIES

1½ CUPS [360 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 9 LEMONS)

1 CUP [200 G] GRANULATED SUGAR

1½ TEASPOONS RED WINE VINEGAR

3 CUPS [720 ML] STILL WATER

ICE CUBES

In a blender, combine the cherries, lemon juice, sugar, and vinegar. Blend until fully liquid. Strain the purée through a fine-mesh sieve, pressing on the solids with a rubber spatula. (For smoother lemonade, strain twice.) Reserve the liquid and discard the solids.

In a pitcher, stir together the cherry mixture and water. Refrigerate until cold. Serve over ice cubes.

WITH A SPLASH:

BOURBON BING

This spiked version of the Cherry Red is for anyone who considers the best part of an already delicious Manhattan to be the bourbon-soaked cherry at the bottom.

For one cocktail, combine ¾ cup [180 ml] Cherry Red, 2 tablespoons [30 ml] bourbon, and 2 dashes of Angostura bitters in a cocktail shaker filled with ice cubes. Shake well to chill and froth and strain the liquid into a lowball glass.

THE **LEMONADE** *TREE*

Among foragers, the plant that produces crimson-red sumac berries is often known as the “lemonade tree.” The berries, which can grow in cooler climates than lemons, share the citrus’s brightness but add a distinctive tang and a beautiful bright pink color to your beverage.



SERVES 5 TO 7

4³/₄ CUPS [1.14 L] STILL WATER

1 CUP [200 G] GRANULATED SUGAR

3 TABLESPOONS [20 G] GROUND SUMAC

1/4 CUP PLUS 3 TABLESPOONS [105 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 3 LEMONS)

ICE CUBES

To make a sumac simple syrup: In a saucepan over medium-low heat, bring 1 cup [240 ml] of the water, the sugar, and the sumac to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature. Strain through a fine-mesh sieve lined with a coffee filter, reserving the liquid and discarding the solids.

In a pitcher, stir together the syrup, the remaining 3³/₄ cups [900 ml] water, and the lemon juice. Refrigerate until cold. Serve over ice cubes.

HONEY ROSE

The floral notes of lemon juice often hide behind its tartness. Honey and a touch of rosewater bring those nuanced flavors to the forefront. But like a perfect bloom, this lemonade fades quickly. Drink it soon after mixing it.

SERVES 6 TO 8

4 CUPS [960 ML] STILL WATER

1 CUP [340 G] MILD HONEY

1³/₄ CUPS [420 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 10 LEMONS)

1¹/₄ TEASPOON ROSEWATER

CRUSHED ICE

To make a honey simple syrup: In a saucepan over medium-low heat, bring 1 cup [240 ml] of the water and the honey to a simmer, stirring occasionally, until the honey dissolves. Cool the syrup to room temperature.

In a pitcher, stir together the syrup, the remaining 3 cups [720 ml] water, the lemon juice, and the rosewater. Refrigerate until cold. Serve over crushed ice.

VT LEMONADE

Maple syrup is for more than just pancakes. Choose a good-quality amber syrup to sweeten this lemonade. (Golden maple syrup is not assertive enough; dark and very dark syrups will be overwhelming.) Sparkling water adds a touch of texture but also draws out the complex flavors of the syrup.

SERVES 6 TO 8

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

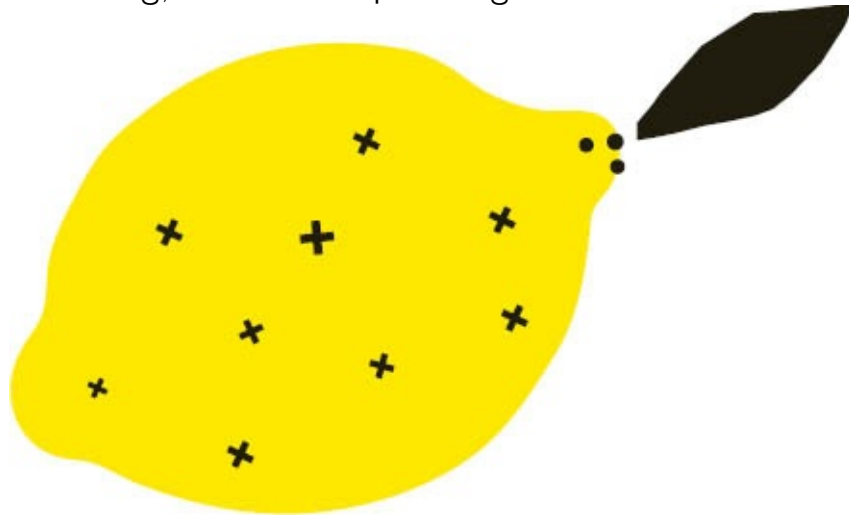
1 CUP [240 ML] GRADE A AMBER MAPLE SYRUP

3 CUPS [720 ML] STILL WATER

1 CUP [240 ML] COLD SPARKING WATER

CRUSHED ICE

In a pitcher, stir together the lemon juice, maple syrup, and still water. Stir vigorously until the maple syrup is incorporated. Refrigerate until cold. Before serving, stir in the sparkling water. Serve over crushed ice.



LEMON DEW

Bittersweet, licorice-like tarragon is popular in soft drinks in Armenia and Georgia. In this recipe, the savory herb meets sweet, ripe honeydew, sour lemon, and sparkling water to create one of the best sodas you've ever sipped. If you find yourself with a large honeydew and more juice than you need, treat yourself to Lemon Dew Granita ([page 71](#)) for dessert.



SERVES 4 TO 6

$\frac{2}{3}$ CUP [160 ML] STILL WATER

$\frac{2}{3}$ CUP [130 G] GRANULATED SUGAR

2 SPRIGS FRESH TARRAGON

1 MEDIUM RIPE HONEYDEW MELON

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

$\frac{2}{3}$ CUP [160 ML] COLD SPARKLING WATER

ICE CUBES

To make a tarragon simple syrup: In a saucepan over medium-low heat, bring the still water and sugar to a simmer, stirring occasionally, until the sugar dissolves. Remove from the heat and add the tarragon. Cool the syrup to room temperature and refrigerate overnight.

Remove the tarragon from the syrup.

Remove the rind and seeds from the honeydew. Roughly chop the honeydew flesh and transfer it to a blender. Blend until fully liquid. Strain the purée through a fine-mesh sieve, pressing on the solids with a rubber spatula. (For smoother lemonade, strain twice.) Reserve the liquid and discard the solids. Measure 2 cups [480 ml] honeydew juice.

In a pitcher, stir together the syrup, honeydew juice, and lemon juice. Refrigerate until cold. Before serving, stir in the sparkling water. Serve over ice cubes.

SHERBETS AND SORBETS

The same flavor combinations that produce delicious lemonades make for delectable sorbets and sherbets. (What's the difference between these scoopable treats? Sorbet is typically made with nothing more than fruit, sweetener, and water, while sherbets have a creamy component.) Your sorbet or sherbet base needs to be sweeter than the typical lemonade to freeze properly and taste great; a little bit of light corn syrup equals a big improvement in texture.

Classic Lemonade Sorbet

MAKES ABOUT 1 PINT [480 ML]

1 $\frac{1}{4}$ cups [300 ml] still water

1 $\frac{1}{2}$ cup [100 g] granulated sugar

1 $\frac{1}{4}$ cup [60 ml] light corn syrup

1 $\frac{1}{2}$ cup [120 ml] freshly squeezed lemon juice (from about 3 lemons)

To make a simple syrup: In a saucepan over medium-low heat, bring 1 $\frac{1}{2}$ cup [120 ml] of the water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

In a pitcher, stir together the simple syrup, corn syrup, and lemon juice.

Refrigerate until cold.

Process the liquid in an ice cream maker according to the manufacturer's instructions. Freeze until firm.

Limonada de Coco Sherbet

MAKES ABOUT 1 PINT [480 ML]

1 cup [240 ml] unsweetened coconut milk (stir the milk vigorously before measuring)

1 $\frac{1}{2}$ cup [120 ml] freshly squeezed lime juice (from about 7 limes)

1 $\frac{1}{2}$ cup [100 g] granulated sugar

1 $\frac{1}{4}$ cup [60 ml] light corn syrup

1 $\frac{1}{2}$ cup [120 ml] still water

In a blender, combine all the ingredients. Blend until incorporated. Refrigerate until cold.

Process the liquid in an ice cream maker according to the manufacturer's instructions. Freeze until firm.

Batroun Sorbet

MAKES ABOUT 1 PINT [480 ML]

2 organic lemons

1 organic navel orange

$\frac{1}{2}$ cup [100 g] granulated sugar

$1\frac{1}{4}$ cups [300 ml] still water

$\frac{1}{3}$ cup [80 ml] light corn syrup

$\frac{1}{4}$ teaspoon orange blossom water

Wash and juice the citrus. Cut the shells into eighths. In a bowl, muddle the peels lightly with the sugar. Add the juice and marinate for about 2 hours at room temperature, covered with a clean kitchen towel. Stir occasionally to ensure all the sugar is dissolved.

Strain the liquid through a fine-mesh sieve. Press on the peels to release more liquid. (If you have a potato ricer, press the peels in it to extract every last drop.)

In a pitcher, stir together the lemon-orange mixture, water, corn syrup, and orange blossom water. Refrigerate until cold.

Process the liquid in an ice cream maker according to the manufacturer's instructions. Freeze until firm.



LIMONADA **DE COCO**

Limonada is most often translated as “lemonade,” but limes are the best approximation of the Colombian citrus that stars alongside coconut in this barely sweet smoothie. Be sure to pick up unsweetened coconut milk, not cream of coconut, and shake or stir the milk well to incorporate the coconut liquid and cream before measuring.



SERVES 4 TO 6

1½ CUPS [360 ML] UNSWEETENED COCONUT MILK

$\frac{3}{4}$ CUP [180 ML] FRESHLY SQUEEZED LIME JUICE (FROM ABOUT 10 LIMES)

6 TABLESPOONS [75 G] GRANULATED SUGAR

3 CUPS [360 G] ICE CUBES

In a blender, combine all the ingredients. Blend until fully liquid. If the mixture is too thick to pour, add up to $\frac{1}{3}$ cup [80 ml] cold water and blend. Serve immediately with straws.

CUCUMBER *COOLER*

This mellow lemonade tastes like a day at the spa. If you can't find a seedless European cucumber, you'll need to scrape out the bitter seeds of two typical slicing cucumbers before grating them.



SERVES 6 TO 8

5 CUPS [1.2 L] STILL WATER

1 CUP [200 G] GRANULATED SUGAR

1 SEEDLESS EUROPEAN CUCUMBER

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

ICE CUBES

To make a simple syrup: In a saucepan over medium-low heat, bring 1 cup [240 ml] of the water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

Peel the cucumber and grate the flesh into a fine-mesh sieve. Using your hands or a rubber spatula, press the cucumber juice from the grated flesh. Reserve the liquid and discard the solids. Measure $\frac{1}{2}$ cup [120 ml] cucumber juice.

In a pitcher, stir together the syrup, cucumber juice, lemon juice, and the remaining 4 cups [960 ml] water. Refrigerate until cold. Serve over ice cubes.

WITH A SPLASH:

G & C

Want to add a little excitement to your laid-back Cucumber Cooler? Mix up a pitcher with some gin, preferably a brand that already reminds you of garden-fresh cucumbers.

Make the Cucumber Cooler according to the recipe but add only 3 cups [720 ml] water to the pitcher along with the other ingredients. Refrigerate until cold. Just before serving, stir in 1 cup [240 ml] of your favorite gin and serve the drinks in highball glasses over ice, garnished with cucumber slices.

CHANH MUỐI

Preserved lemons (chanh muối), roughly pronounced as “chen moy,” are the basis of this refreshing sweet-and-salty Vietnamese staple. The optional dash of fresh lemon juice in this version isn’t traditional, but it adds a pleasingly tart note to the fermented and floral flavors of the preserved citrus.



SERVES 1

$\frac{1}{4}$ PRESERVED LEMON

1 TEASPOON GRANULATED SUGAR

1 CUP [240 ML] STILL WATER

1 TABLESPOON FRESHLY SQUEEZED LEMON JUICE (OPTIONAL; FROM ABOUT 1/2 LEMON)

ICE CUBES

Remove any visible seeds from the preserved lemon wedge. In a glass, combine the preserved lemon and sugar. With a spoon, muddle the lemon and sugar into a rough paste. Add the water and lemon juice (if using) and stir well. Add ice cubes and serve.

POM-ADE

The word *grenadine* comes from the French word for pomegranate, but you'd be hard pressed to taste that fruit in most commercially made syrups, which are often used in pink lemonade recipes. This homemade pomegranate double syrup—two parts sugar to one part liquid—preserves the musky tartness of the deep red liquid.



SERVES 6 TO 8

$\frac{1}{2}$ CUP [120 ML] 100% POMEGRANATE JUICE (NO SUGAR ADDED)

1 CUP [200 G] GRANULATED SUGAR

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

4 CUPS [960 ML] COLD SPARKLING WATER

ICE CUBES

To make a pomegranate double syrup: In a saucepan over medium-low heat, bring the pomegranate juice and sugar to a simmer, stirring occasionally, until the sugar is dissolved. Cool the syrup to room temperature.

In a pitcher, stir together the syrup and lemon juice. Refrigerate until cold. Before serving, stir in the sparkling water. Serve over ice cubes.

HONEY & GINGER

Ginger gives a spicy edge to this honey-sweetened version of lemonade. Choose a mild honey to let the lemon shine through. Unlike most lemonades, this mixture benefits from a day in the refrigerator to let the flavors meld.

SERVES 5 TO 7

3 CUPS [720 ML] STILL WATER

1/2 CUP [170 G] MILD HONEY

1/2 CUP [100 G] GRANULATED SUGAR

1-INCH [2.5-CM] PIECE GINGER, CUT INTO COINS

1 1/4 CUPS [300 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 8 LEMONS)

1 CUP [240 ML] COLD SPARKLING WATER

ICE CUBES

To make a ginger-honey simple syrup: In a saucepan over medium-low heat, bring 1 cup [240 ml] of the still water, the honey, sugar, and ginger to a simmer, stirring occasionally, until the honey and sugar dissolve. Cool the syrup to room temperature. Strain through a fine-mesh sieve, reserving the liquid and discarding the solids.

In a pitcher, stir together the syrup, lemon juice, and the remaining 2 cups [480 ml] still water. Refrigerate until cold. Before serving, stir in the sparkling water. Serve over ice cubes.

BOILED LEMONADE

This sweet, old-timey recipe from the American South has the bright yellow hue of a powdered lemonade mix, minus the Yellow #5. The boiling water—a method likely developed in the days before safe drinking water—extracts the lemon's color and a slight bitterness from the zest. (Be careful not to steep the zest longer than necessary or the lemonade will become overly bitter.)

SERVES 5 TO 7

6 ORGANIC LEMONS

1¹/₄ CUPS [250 G] GRANULATED SUGAR

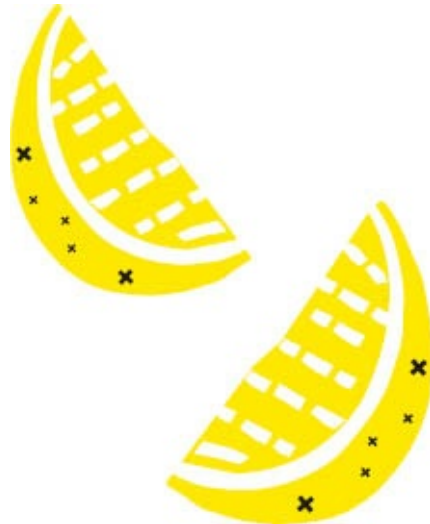
4 CUPS [960 ML] BOILING WATER

ICE CUBES

Wash the lemons. With a vegetable peeler, remove the zest from two of the lemons in long strips, avoiding as much of the pith as possible. (Run the vegetable peeler along the inside of the zest to remove excess pith.) In a bowl, combine the zest and sugar, stirring to coat the zest. Add the boiling water and stir to dissolve the sugar. Cool to room temperature. Strain through a fine-mesh sieve, reserving the liquid and discarding the solids.

Juice all the lemons.

In a pitcher, stir together the sugar mixture and lemon juice. Refrigerate until cold. Serve over ice cubes.



WHITE SHRUB

In Colonial America, in those days before refrigeration, shrubs were a practical drink that preserved fruit using vinegar and sugar. The resulting liquid made for a refreshing nonalcoholic alternative to the commonly served hard cider. Shrubs have become trendy again as a cocktail mixer or a refreshing sweet-tangy update on the typical soft drink.



SERVES 6 TO 12

1 ORGANIC LEMON

$\frac{1}{2}$ CUP [100 G] GRANULATED SUGAR

1/2 CUP [120 ML] WHITE BALSAMIC VINEGAR

COLD SPARKLING WATER

ICE CUBES

Wash the lemon and slice it as thinly as possible. Remove the seeds. In a container with a lid, combine the lemon slices and sugar and stir to coat. Cover and refrigerate for about 3 days, stirring daily to redistribute the sugar. When all the sugar has dissolved, add the vinegar to the lemon mixture and stir. Refrigerate for 3 more days, stirring daily. Remove the lemon slices and transfer the finished shrub to an airtight container. Refrigerate for up to 7 days.

Fill a glass three-quarters full with sparkling water. Add 1 to 2 tablespoons shrub for each 1 cup [120 ml] of water. Stir and add a few ice cubes.

ARGENTINE *LIMONADE*

Lemonade is a summer staple in the courtyard cafes of Buenos Aires. In this popular version, a blended egg white gives the drink a foamy, beer-like head and a satisfyingly thick texture. Use a pasteurized egg white if you are concerned about using raw eggs.



SERVES 2 TO 4

$\frac{1}{2}$ CUP [120 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 3 LEMONS)

6 TABLESPOONS [75 G] GRANULATED SUGAR

2 CUPS [480 ML] STILL WATER

1 EGG WHITE

In a blender, combine all the ingredients. Blend the mixture with three 1-second pulses. Divide it between glasses and allow the drinks to sit until a foamy head forms, about 5 minutes. Serve immediately.

WITH A SPLASH:

LEMON SOUR

Go from Argentina to Peru with a splash of pisco. The elements of Argentine Limonade are very similar to the classic Peruvian pisco sour.

For one cocktail, combine $\frac{1}{4}$ cup [60 ml] lemon juice, 3 tablespoons [45 g] granulated sugar, 3 tablespoons [45 ml] still water, $\frac{1}{4}$ cup [60 ml] pisco, and 1 pasteurized egg white in a blender. Blend with three 1-second pulses. Pour into a lowball glass and add a dash of Angostura bitters.

TURKISH LIMONATA

Don't throw out the shells of these juiced lemons: Turkish lemonade uses the whole lemon. The zest gives the drink its bright yellow color and the pith adds a slight bitterness that balances the sugar.



SERVES 6 TO 8

5 ORGANIC LEMONS

1 CUP [200 G] GRANULATED SUGAR

6 CUPS [1.4 L] STILL WATER

Wash the lemons. Grate the zest from the lemons. In a bowl, combine the zest and sugar, using your hands to rub them together to release the lemon oils. The sugar will be wet and sandy.

Juice the lemons and add the juice to the sugar. Add 2 cups [480 ml] of the water and stir until the sugar has dissolved. Add the juiced lemon shells and allow them to sit for about 2 hours. Strain through a fine-mesh sieve, reserving the liquid and discarding the solids.

In a pitcher, stir together the lemon mixture and the remaining 4 cups [960 ml] water. Refrigerate until cold. Serve straight up.

JAL JEERA

This recipe borrows the dominant flavors of the classic North Indian take on lemonade. Translated from the Hindi, *jal jeera* means “cumin.” Cumin gives this drink a warm, savory base; jaggery, a damp, unrefined sugar, adds a mineral note; and *kala namak*—translated as “black salt” (although it is a dusky pink when grated)—has a distinct aroma of sulfur. Use the salt sparingly or it will overwhelm the other ingredients.



SERVES 4 TO 6

1½ TEASPOONS WHOLE CUMIN SEEDS

3¾ CUPS [900 ML] STILL WATER

1/2 CUP [100 G] GRANULATED SUGAR

1 TABLESPOON JAGGERY

3/4 CUP [180 ML] FRESHLY SQUEEZED LEMON JUICE (FROM 4 LEMONS)

SMALL PINCH OF KALA NAMAK (OPTIONAL)

ICE CUBES

In a pan over medium-low heat, toast the cumin seeds until brown and fragrant, 1 to 2 minutes. Using a mortar and pestle or a spice grinder, coarsely grind the seeds.

To make a jaggery syrup: In a saucepan, bring 3/4 cup [180 ml] of the water, the sugar, jaggery, and ground cumin to a simmer, stirring occasionally, until the sugar and jaggery dissolve. Cool the syrup to room temperature. Strain through a fine-mesh sieve, reserving the liquid and discarding the solids.

In a pitcher, stir together the remaining 3 cups [720 ml] water, the jaggery syrup, and the lemon juice. Add a pinch of kala namak (if using). Refrigerate until cold. Serve over ice cubes.

GRANITAS

You don't need any fancy equipment to turn lemonade into a light and elegant granita. This frozen Italian dessert requires only a baking pan, a freezer, a fork, and some patience. Scraping the freezing liquid every 30 minutes transforms it into a light and fluffy, intensely flavorful snow.

Classic Limeade Granita

MAKES ABOUT 4 CUP

1³/₄ cups plus 2 tablespoons [450 ml] still water

³/₄ cup plus 2 tablespoons [175 g] granulated sugar

Grated zest of 1 lime

¹/₂ cup [120 ml] freshly squeezed lime juice (from about 7 limes)

To make a simple syrup: In a saucepan over medium-low heat, bring ³/₄ cup plus 2 tablespoons [310 ml] of the water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

In a pitcher, stir together the syrup, the remaining 1 cup [240 ml] water, the lime zest, and lime juice. Pour into an 11-by-7-inch [28-by-17-cm] pan. Place the pan flat in the freezer. After about 1 hour, scrape the freezing liquid with a fork.

Repeat every 30 minutes for about 4 more hours, until the liquid is completely frozen and fluffy like snow. Serve immediately or continue scraping the granita every 30 minutes until serving time.

Mazagran Granita

MAKES ABOUT 4 CUPS [550 G]

¹/₃ cup plus 1 tablespoon [95 ml] still water

¹/₃ cup plus 1 tablespoon [90 g] raw sugar

¹/₂ cup [120 ml] freshly squeezed lemon juice (from about 3 lemons)

¹/₂ cups [360 ml] cold-brew coffee ([see page 38](#))

Whipped cream, for serving

To make a simple syrup: In a saucepan over medium-low heat, bring the water and sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

In a pitcher, stir together the syrup, lemon juice, and coffee. Pour into an 11-by-7-inch [28-by-17-cm] pan. Place the pan flat in the freezer. After about 1 hour, scrape the freezing liquid with a fork. Repeat every 30 minutes for about 4 more

hours, until the liquid is completely frozen and fluffy like snow. Serve immediately or continue scraping the granita every 30 minutes until serving time. Top each portion with whipped cream.

Lemon Dew Granita

MAKES ABOUT 3 CUPS [425 G]

1/3 cup [80 ml] still water

1/3 cup [65 g] granulated sugar

1 sprig fresh tarragon

1/2 medium ripe honeydew melon

1/2 cup [120 ml] freshly squeezed lemon juice (from about 3 lemons)

To make a tarragon simple syrup: In a saucepan over medium-low heat, bring the water and sugar to a simmer, stirring occasionally, until the sugar dissolves.

Remove from the heat and add the tarragon. Cool the syrup to room temperature and refrigerate overnight. Remove the tarragon from the syrup.

Remove the rind and seeds from the honeydew. Roughly chop the honeydew flesh and transfer it to a blender. Blend until fully liquid. Strain the purée through a fine-mesh sieve, pressing on the solids with a rubber spatula. Reserve the liquid and discard the solids. Measure 1 cup [240 ml] honeydew juice.

In a pitcher, stir together the syrup, honeydew juice, and lemon juice. Pour into an 11-by-7-inch [28-by-17-cm] pan. Place the pan flat in the freezer. After about 1 hour, scrape the freezing liquid with a fork. Repeat every 30 minutes for about 4 more hours, until the liquid is completely frozen and fluffy like snow. Serve immediately or continue scraping the granita every 30 minutes until serving time.



WATERLEMON

A pinch of salt is the secret ingredient in this pairing of lemon and watermelon. It brings out the fruits' summery flavors without making the drink taste like the ocean. You can try it right now: Grab a slice of chilled watermelon; give it a little squeeze of lemon and a sprinkling of salt. So sweetly satisfying.



SERVES 8 TO 10

1 CUP [240 ML] STILL WATER

1 CUP [200 G] GRANULATED SUGAR

9 CUPS [1 KG] CUBED SEEDLESS WATERMELON (ABOUT $\frac{1}{4}$ WATERMELON)

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

$\frac{1}{8}$ TEASPOON KOSHER SALT

ICE CUBES

To make a simple syrup: In a saucepan over medium-low heat, bring the water and sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

Working in batches, liquefy the watermelon in a blender and strain the purée through a fine-mesh sieve. Reserve the liquid and discard the solids. Measure 6 cups [1.4 L] watermelon juice.

In a pitcher, stir together the syrup, watermelon juice, lemon juice, and salt. Refrigerate until cold. Serve over ice cubes.

SPICY LEMON-LIME

Black peppercorns aren't all burn. In this grown-up version of lemon-lime soda, you can taste both the heat and the subtle fruitiness of the pepper. If you want more spice, steep the peppercorns in the simple syrup longer.

SERVES 6 TO 8

5 CUPS [1.2 L] STILL WATER

1 CUP [200 G] GRANULATED SUGAR

2 TABLESPOONS WHOLE BLACK PEPPERCORNS, COARSELY CRUSHED

1½ CUP [120 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 3 LEMONS)

1½ CUP [120 ML] FRESHLY SQUEEZED LIME JUICE (FROM ABOUT 7 LIMES)

ICE CUBES

To make a black peppercorn simple syrup: In a saucepan over medium-low heat, bring 1 cup [240 ml] of the water, the sugar, and peppercorns to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature. Strain through a fine-mesh sieve, reserving the liquid and discarding the solids. (If the syrup is still grainy, strain again through a fine-mesh sieve lined with a coffee filter.)

In a pitcher, stir together the syrup, lemon juice, lime juice, and the remaining 4 cups [960 ml] water. Refrigerate until cold. Serve over ice cubes.



HERBAL PALMER

The Arnold Palmer—invented and popularized by the late golfer for whom it is named—is a combination of iced black tea and lemonade, with an emphasis on the tea. “That dominates the drink,” Palmer once explained, “and if it doesn’t, it isn’t really right.” With apologies to Mr. Palmer, this caffeine-free chamomile take on the original gives lemon and tea equal billing—and it tastes just right.

SERVES 6 TO 8

4³/₄ CUPS [1.14 L] STILL WATER

4 BAGS CHAMOMILE TEA

³/₄ CUP [150 G] GRANULATED SUGAR

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

In a container with a lid, combine 4 cups [960 ml] of the water and the tea bags. Refrigerate for 2 to 3 hours to cold-brew the tea. Remove the tea bags.

To make simple syrup: In a saucepan over medium-low heat, bring the remaining ³/₄ cup [180 ml] water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

In a pitcher, stir together the iced tea, syrup, and lemon juice. Refrigerate until cold. Serve straight up.

CHIA *AGUA FRESCA*

Aguas frescas—“fresh waters”—are a gulpable Mexican take on fruit juice. This version calls for limes, which are more prevalent than lemons in that country, and the addition of a traditional Mexican ingredient that may seem somewhat unusual to the uninitiated: chia seeds. When hydrated in the agua fresca, the seeds give the drink a distinctive, slippery texture.



SERVES 6 TO 8

5 ORGANIC LIMES

$\frac{2}{3}$ CUP [130 G] GRANULATED SUGAR

6 CUPS [1.44 L] STILL WATER

3 TO 4 TABLESPOONS [12 TO 15 G] CHIA SEEDS

Wash the limes. Juice four of them. Cut the remaining lime into eighths.

In a blender, combine the lime juice, lime pieces, sugar, and 4 cups [960 ml] of the water. Blend with three 1-second pulses. (Don't blend any longer; it will release too much bitterness from the lime pieces.) Strain the mixture through a fine-mesh sieve. Reserve the liquid and discard the solids.

In a pitcher, stir together the lime mixture and the remaining 2 cups [480 ml] water. Refrigerate until cold.

Divide the liquid between glasses. Stir $\frac{1}{2}$ teaspoon chia seeds into each glass. Wait 10 minutes for the chia seeds to rehydrate, stirring occasionally, and serve.

LEMON SHANDY

An English classic, the shandy—a mixture of beer and juice or soda—is gaining in popularity in other countries. Skip the artificially flavored canned or bottled versions in favor of freshly squeezed lemon juice. As with any recipe in this book, you can strain out the lemon pulp, but it adds a refreshingly homemade flavor here.



SERVES 6

2 $\frac{1}{4}$ CUPS [540 ML] STILL WATER

1 $\frac{1}{2}$ CUP [100 G] GRANULATED SUGAR

1½ CUP [120 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 3 LEMONS)

SIX 12-OUNCE [360-ML] BOTTLES LAGER BEER

To make a simple syrup: In a saucepan over medium-low heat, bring 1 cup [120 ml] of the water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

In a pitcher, stir together the syrup, the remaining 1¼ cups [300 ml] water, and the lemon juice.

Pour each beer into a British pint glass (which holds about 2½ cups [600 ml] of liquid). Divide the lemon mixture evenly between the six glasses, a little less than ½ cup [120 ml] per shandy and serve.

SIMA

In Finland, it is tradition to raise a glass of *sima* to celebrate Vappu, or May Day. This fizzy lemon drink is often served alongside *tippaleipa*, crisp Finnish funnel cake, but it's just as good with sweet-salty cocktail nuts. The fermentation process means sima is ever-so-slightly alcoholic, but at under 0.5 percent alcohol by volume, it's no more potent than the kombucha you can find in the juice aisle of your grocery store.



SERVES 8 TO 10

**2 ORGANIC LEMONS
8 CUPS [1.92 L] STILL WATER**

1/2 CUP [100 G] PACKED LIGHT BROWN SUGAR

1/2 CUP PLUS 2 TEASPOONS [110 G] GRANULATED SUGAR

1/8 TEASPOON ACTIVE DRY YEAST

8 RAISINS

Wash the lemons. Slice one lemon thinly and remove the seeds. Remove the zest of the second lemon in long strips with a vegetable peeler, avoiding as much of the pith as possible. (You can run the vegetable peeler along the inside of the zest to remove any excess pith.) Juice the lemon.

In a saucepan over high heat, bring 4 cups [960 ml] of the water to a boil. Reduce the heat to maintain a light simmer. Add the brown sugar, 1/2 cup [100 g] of the granulated sugar, the lemon slices, lemon zest, and lemon juice. Stir to dissolve the sugar. Pour the mixture into a large bowl and add the remaining 4 cups [960 ml] water. When the mixture has cooled to room temperature, stir in the yeast. Cover the bowl with a double layer of cheesecloth and allow it to ferment at room temperature until small bubbles begin to form around the edge of the bowl and the floating lemon slices, 24 to 48 hours.

Prepare two clean 1-liter plastic bottles with screw caps by adding 1 teaspoon sugar and 4 raisins to each bottle. Remove the lemon zest and slices from the fermenting mixture and discard. Using a funnel, divide the liquid evenly between the bottles, leaving behind the thin layer of lees (residual yeast from the fermentation) that has collected on the bottom of the bowl. The bottles should not be completely full. Screw the caps on the bottles and refrigerate for about 3 days, checking occasionally on the progress of the fermentation. When the raisins rise to the top, the fermentation is complete. If the bottles become rigid, open the caps to release some pressure. Serve the sima straight up, straining out the raisins if desired.

LEMON - *LEMON*

Pale green stalks of lemongrass add a second layer of citrus flavor to this lemonade. An overnight steep infuses the herb's flavor—similar to that of lemon zest, with a slight hint of herbs—into the simple syrup.



SERVES 4 TO 6

**2 STALKS LEMONGRASS
4 CUPS [960 ML] STILL WATER**

1 CUP [200 G] GRANULATED SUGAR

1 CUP [240 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 6 LEMONS)

ICE CUBES

To make a lemongrass simple syrup: Remove the tough outer leaves of the lemongrass. Slice it in half lengthwise and cut each half into 3-inch [7.5-cm] pieces. Bash the lemongrass pieces with the dull edge of a knife to release the oils.

In a saucepan over medium-low heat, bring the lemongrass pieces, 1 cup [240 ml] of the water, and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature and refrigerate overnight. Strain it through a fine-mesh sieve, reserving the liquid and discarding the solids.

In a pitcher, stir together the syrup, the remaining 3 cups [720 ml] water, and the lemon juice. Refrigerate until cold. Serve over ice cubes.

WITH A SPLASH:

LEMON-LEMON-TINI

Shake yourself up a stiff drink with the same ingredients that go into the Lemon-Lemon.

For one cocktail, combine 2 tablespoons lemongrass syrup, 2 tablespoons freshly squeezed lemon juice, 5 tablespoons [80 ml] of your favorite vodka, and 1¹/₄ teaspoons triple sec in a cocktail shaker filled with ice cubes. Stir to chill the drink and strain the liquid into a martini glass.

CEYLONADE

Ceylon cinnamon is a surprise, more floral than spicy. It gives this lemonade fragrance and warmth, like the first days of spring. This version is more concentrated than most, the better to serve over crushed ice or with a splash of sparkling water.



SERVES 6 TO 8

5 CUPS [1.2 L] STILL WATER

4-INCH [10-CM] CEYLON CINNAMON STICK

1 CUP [200 G] GRANULATED SUGAR

1¹/₄ CUPS [300 ML] FRESHLY SQUEEZED LEMON JUICE (FROM ABOUT 8 LEMONS)

CRUSHED ICE

COLD SPARKLING WATER (OPTIONAL)

To make a cinnamon simple syrup: In a saucepan over medium-low heat, bring 1 cup [240 ml] of the still water, the cinnamon stick, and sugar to a simmer, stirring occasionally, until the sugar dissolves.

Remove from the heat and steep for 10 minutes. Remove the cinnamon stick. Cool the syrup to room temperature.

In a pitcher, stir together the syrup, lemon juice, and the remaining 4 cups [960 ml] still water. Serve over crushed ice with a splash of sparkling water (if using).

GRILLED **LEMONADE**

A quick char on the grill changes everything. Direct heat both emphasizes the acidity of lemon juice and adds a touch of caramelization. Here, the toffee flavors of light brown demerara sugar enhance that deep sweetness.



SERVES 4 TO 6

4 CUPS [960 ML] STILL WATER
1 CUP [225 G] DEMERARA SUGAR

4 LEMONS

ICE CUBES

To make a demerara simple syrup: In a saucepan over medium-low heat, bring 1 cup [240 ml] of the water and the sugar to a simmer, stirring occasionally, until the sugar dissolves. Cool the syrup to room temperature.

Preheat a gas grill on high for 4 to 5 minutes. Clean the grill grates well. Slice the lemons in half widthwise. Place the lemons on the grill cut-side down and cook until they're browned along the edges, 6 to 8 minutes. Transfer the lemons to a bowl to catch any juices and allow them to cool briefly until easy to handle. Juice the lemons. Measure $\frac{2}{3}$ cup [160 ml] lemon juice.

In a pitcher, stir together the syrup, lemon juice, and the remaining 3 cups [720 ml] water. Refrigerate until cold. Serve over ice cubes.

SPARKLING *LEMONADE* **COCKTAIL**

This lemon twist on the classic Champagne cocktail is a floral and aromatic aperitif. You can replace the prosecco with any dry, light, and fruity sparkling wine, but this isn't the place for your best Champagne.



SERVES 1

$\frac{3}{4}$ CUP [180 ML] SPARKLING PROSECCO

**1 TABLESPOON FRESHLY SQUEEZED MEYER LEMON JUICE (FROM ABOUT
1/2 TO 3/4 OF A MEYER LEMON)**

2 DASHES ANGOSTURA BITTERS

1 SUGAR CUBE

Pour the prosecco into a champagne glass. Add the lemon juice.
Sprinkle the bitters over the sugar cube and drop it into the glass.
Serve immediately.

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