



## MISS E'S PERFECT LEMONADE

There is nothing like a tall, cold glass of lemonade and while we can definitely shake our way to it with fresh lemons and sugar, it's worth keeping a jar of this herbal simple syrup in your refrigerator to bring things up a notch (we're not going to lie, it also makes a delicious Arnold Palmer).

**Recipe Level:** Easy

**Tools:** knife, saucepan, measuring cup

**Why it's awesome:** Uses only 1 pan, fun to say

**What it tastes like:** lemonade but better

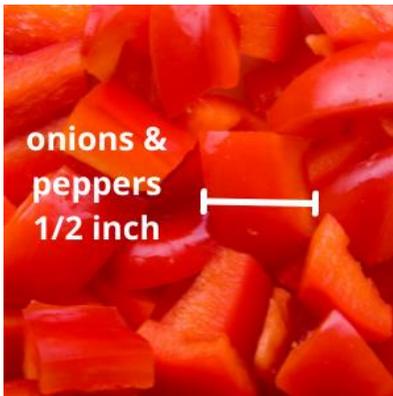
### Before you start

Chop all your ingredients: Onions and peppers ½ inch chunks, garlic minced

Measure spices

Open tomato can

Decide how many eggs you need



### Preparation (1 full batch)

1. In your saucepan, measure sugar and water and heat over low/medium heat until sugar is completely dissolved
2. Remove saucepan from the heat and add the fresh herb stems and leaves and let steep for 10 minutes
3. Using tongs (the sugar syrup is still hot), remove the herb stems. Don't worry if there are small leaf particles left in the mixture but remove any large leaves...you can also strain the mixture before chilling.
4. Strain or pour mixture into a jar and refrigerate until using
5. Squeeze fresh lemons if using or measure lemon juice into a large pitcher, add chilled simple syrup and stir
6. Add water, adjusting for taste
7. Chill and serve over ice

## Recipe Ingredients

## Grocery List (things you might not have already)

<p>Makes 6 servings</p> <ul style="list-style-type: none"><li>• 1 cup sugar</li><li>• 1 cup water (for syrup)</li><li>• 1 bundle fresh thyme, mint, rosemary tied with kitchen string</li><li>• 1 cup lemon juice (fresh or bottled)</li><li>• 2-3 cups water (for mix)</li></ul>	<ul style="list-style-type: none"><li>• Fresh lemons</li><li>• Fresh herbs</li></ul>
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### Other ideas

**Arnold Palmer:** shake together equal parts mint or thyme (or plain) lemonade with unsweetened tea

What did you like about this recipe?

What was hard about making this recipe?

How would you change this recipe for your family?

What would you like to learn how to cook?