

Classic Lemonade

By Allison Robicelli

 *Servings: 6-8 (makes about 6 cups)*

 *Total: 20 mins, plus steeping and refrigeration time*

- ☐ 6 large lemons, preferably organic and unwaxed (about 2 pounds total)
- ☐ 5 cups water, divided
- ☐ 1 1/4 cups granulated sugar
- ☐ 1/8 teaspoon fine salt
- ☐ Ice

Step 1

Use a vegetable peeler to remove the peel from 3 of the lemons in long strips. (If there is a lot of white pith on the peel, remove it with a sharp paring knife but don't worry about getting all of it.) In a small (1- to 2-quart) saucepan over medium-high heat, combine 1 1/2 cups of the water with the sugar, peel strips and salt, and bring to a boil, stirring to dissolve the sugar completely. Turn off the heat and let the syrup steep for 15 minutes.

Step 2

Meanwhile, halve and juice the lemons. You should have about 1 cup. Transfer the juice to a pitcher, add the remaining 3 1/2 cups of water and stir to combine.

Step 3

After the syrup is done steeping, use a fine-mesh sieve to strain the syrup into the pitcher and stir to combine. Transfer the softened lemon peels to a wire rack set over a large sheet pan, and let cool and firm up. Transfer the lemonade to the refrigerator and chill until completely cold, 2 to 3 hours.

Step 4

When ready to serve, fill glasses with ice, add the lemonade and garnish with a candied lemon peel, if desired.

Substitutions

Lemons >> limes.