

# MINT LEMONDADE

Hey there!

As promised, here's our recipe for delicious and refreshing mint lemonade. Enjoy!

- The Waskesiu Foundation

PS Earn another sweet recipe for the best caramel popcorn you've ever tasted by making a donation to the 2020 No Show Beach Bash at [waskesiufoundation.ca](http://waskesiufoundation.ca). We've featured this treat at our events and it's disappeared faster than we could fill it!

## Ingredients

4 medium lemons (enough to make 5 oz juice)  
1 cup granulated sugar  
5 cups cold water  
1/2 cup packed mint leaves & stems

mint sprigs, for garnish  
lemon slices, for garnish

## Tips & Tricks

For an adults only version, make the lemonade as directed, then add the following to a large glass of lemonade:

1 oz gin  
1/2 oz Grand Marnier  
1/2 oz Martini Rosso sweet red vermouth

## Directions

Rinse unpeeled lemons in water. Cut into quarters and gently squeeze juice into a large mixing bowl. Place lemon quarters into the bowl along with sugar and water. Stir to dissolve sugar.

Rinse mint leaves & stems in water, then chop coarsely. Add to lemon mixture and stir.

Let mixture stand at room temperature 45 minutes to 1 hour, stirring several times.

Taste to determine if lemonade is sweet enough or if it should infuse longer for a stronger taste.

Strain into a pitcher and chill well before serving. Pour over crushed ice or ice cubes in tall glasses and garnish with fresh mint sprigs and lemon slices.



## 2020 NO SHOW BEACH BASH

**It's the non-event of the  
summer season**

It's the best time you've never had  
Proceeds support recreational, social, cultural and  
environmental activities that enhance the Waskesiu  
experience