



Raspberry Lemonade

$\frac{3}{4}$ cup fresh raspberries or thawed frozen ones
8 cups water
2 cups freshly squeezed lemon juice (about 12 lemons)
1 $\frac{1}{2}$ cups simple syrup – or more to taste

Blend the raspberries until they are pureed. Pass the pureed raspberries through a sieve and place in a pitcher. Add all other ingredients and mix well. Serve with ice. Makes about 12 servings.

For the simple syrup:

4 cups sugar
2 cups water

Bring the water to a boil. Add the sugar and whisk until sugar is dissolved completely. Remove from heat and cool completely. Refrigerate any left over syrup in a sealed bottle for future use.

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