

Betty's Lemonade Syrup Splash Recipe



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In this video, Betty demonstrates how to make a zesty Lemonade Syrup Splash. It is a concentrate that you can refrigerate or freeze and have instant, refreshing lemonade anytime!

Ingredients:

1 cup fresh lemon juice (In a pinch, you may use reconstituted lemon juice from a bottle.)

2 cups sugar (You may use artificial sweetener, if you choose. I used Splenda.)

1 cup water

Combine 2 cups sugar and 1 cup water in a saucepan. Bring to a boil, and boil for 5 minutes, stirring occasionally. Cool. (You may cool this syrup at room temperature for a bit, and then you may refrigerate it to make it cool faster.) Add 1 cup lemon juice. Store in a covered container in the refrigerator. (I use a *clean* mayonnaise jar with a lid, and shake the mixture every time I use it.) When ready to serve, add 2 to 3 tablespoons of the lemonade syrup to 1 tall glass of ice water. During the summer-time this is great to keep in your refrigerator. You can have a tall, refreshing glass instantly, or you can use more of the syrup for a pitcher of lemonade for lunch or dinner! This should be one of your savers!