

Ingredients (about 10 × 8-oz servings)

- 1 $\frac{3}{4}$ cups white sugar
 - 1 cup water (for simple syrup)
 - 9 medium lemons → \approx 1 $\frac{1}{2}$ cups fresh juice (strain out seeds, keep pulp)
 - 7 cups ice-cold water (for diluting)
 - Ice and lemon slices, to serve
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Step-by-Step

1. Make simple syrup

In a small saucepan, combine sugar + 1 cup water. Bring to a gentle boil, stirring until the sugar dissolves. Set aside to cool slightly.

2. Juice the lemons

Roll each lemon firmly on the counter (helps release juice). Halve and squeeze into a large measuring cup until you have 1 $\frac{1}{2}$ cups juice with pulp. Discard seeds.

3. Build the pitcher

Pour 7 cups ice-cold water into a 2-quart pitcher. Stir in all the lemon juice, then add simple syrup to taste (start with half, sip, adjust).

4. Chill & serve

Add plenty of ice and a few lemon slices. Serve immediately—or refrigerate (without ice) up to 5 days; add ice just before pouring so flavor stays bold.

Pro Tips for Next-Level Lemonade

- **Dial the tartness:** If it's too sharp, add more syrup; if it's too sweet, stir in a splash of extra lemon juice or cold water.
- **Infuse flavors:** Steep sliced strawberries, fresh mint, or basil in the finished lemonade for 30 minutes, then strain for a gourmet twist.

- **Big-batch shortcut:** Make the simple syrup up to a month ahead and keep it chilled—ideal for summer parties.

Enjoy the simplest, most-loved lemonade—bright, balanced, and guaranteed to vanish long before the ice melts.