



## Agave Sweetened Lemonade

Adapted from *Vegan Lunch*

### Ingredients

- ½ to ¾ cup of freshly squeezed lemon (2-3 lemons)
- ½ to ¾ cup light agave syrup
- 1 quart of cold water (4 cups)
- Ice (optional)

### Equipment:

- Water pitcher that holds at least a half-gallon (2 quarts)
- Stirring spoon
- Measuring cup with ½ & ¾ cup marks
- Small knife
- Cutting board
- Citrus juicer
- Drinking glasses

**Yields:** One Quart & ½ cup

### Substitutions:

- Use ½ cup of bottled lemon juice instead of fresh lemon juice
- Use ½ to ¾ cup of granulated or coconut sugar instead of agave syrup

### Directions:

1. Gather all ingredients and equipment at your workspace.
2. Pour 1 quart (4 cups) of water in your pitcher.
3. Using the citrus juicer, squeeze ½ cup worth of lemon juice (about 2-3 lemons).
4. Pour lemon juice into your pitcher and stir well.
5. Add ¾ cup of agave (or your sweetener substitution).
6. Stir for 1 minute. Then wait 1-2 minutes and stir again until agave dissolves.
7. Add ice to make it extra cold.
8. Pour into a glass. Enjoy!

**Tip:** If you prefer your lemonade to be more tart than sweet, use 1 cup of lemon juice (5-6 lemons) and only ½ cup of agave.