

Lemonade Recipes

A tall glass of lemonade is the perfect summer treat. Make it even better with these creative twists on classic lemonade. Your child can make Raspberry Lemonade, Strawberry Watermelon Lemonade, and perhaps create a new lemonade recipe of her own!

What You Need:

- Pitchers
- Spoons
- Bowl
- Measuring cups
- Lemon squeezer
- Blender
- Fine strainer



Ingredients for Raspberry Lemonade:

(Makes about 4 servings)

- 1 cup rinsed fresh raspberries
- 2/3 cup sugar
- 1 cup fresh squeezed lemon juice
- 2 cups water

Ingredients for Strawberry Watermelon Lemonade:

(Makes about 8 servings)

- 6 cups cubed seeded watermelon
- 2 cups fresh strawberries, halved
- ½ cup fresh squeezed lemon juice
- 1 cup sugar
- 2 cups water
- Mint leaves (optional)

What You Do:

Raspberry Lemonade

1. In a small bowl, let your child use a potato masher or spoon to mash 1 cup of raspberries with 2/3 cup of sugar. Let this mixture stand for 10 minutes.
2. Next, take the back of a spoon and let her press the mixture through a fine strainer into a pitcher. Discard seeds left in the strainer.
3. Help her squeeze lemons for juice. Have her stir 1 cup of lemon juice and 2 cups of water into

pitcher. Taste to see if it needs more sugar. Drink and enjoy!

What You Do:

Strawberry Watermelon Lemonade

1. Help her remove seeds from watermelon; then the parent can cut the melon into cubes. Let your child measure 6 cups of watermelon cubes into a blender.
2. Cut strawberries in half. Your child can measure 2 cups of strawberries and put them in the blender.
3. She can squeeze lemons to create $\frac{1}{2}$ cup of lemon juice. She can add the juice, 1 cup sugar, and 2 cups water into the blender.
4. The parent should blend until smooth.
5. Add mint leaves if desired. Enjoy this thirst quencher!

If your child has other ideas for lemonade variations, have her write her own recipe and test it. Be creative! You can even sell your delicious creations to the general public by setting up a lemonade stand.

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