



# Lemonade Concentrate

## Ingredients:

- Fresh Lemons
- Granulated sugar

## Directions:

- Peel the skin off the lemons, removing as much white pith as possible.
- Juice the lemons through a centrifugal juicer, straining through a mesh strainer. Alternatively, juice the lemons with a reamer juicer or a squeezing juicer.
- Measure how much juice you have and then add it to a large pot.
- Add sugar,  $\frac{2}{3}$  of the amount of juice or to taste. I had 7 cups of juice so I added 5 cups of sugar.
- Heat the juice and sugar just to boiling, stirring in the sugar to dissolve. Then remove from heat.
- Ladle the juice into canning jars, leaving  $\frac{1}{2}$  inch head space. Wipe the rims of the jars and add lids and rings.
- Water bath or steam can the jars for 10 minutes, 8 minutes for pints.
- To make lemonade, use one jar of juice concentrate to 3 jars of water!

