

Strawberry Rose Lemonade

a recipe from www.maureenabood.com

There are three components to the lemonade: simple syrup, strawberry rose sauce, and ice water. Each only takes a few minutes to make.

Base for the Lemonade:

1 cup granulated sugar

1 cup water

1 cup freshly squeezed lemon juice, strained

To make the simple syrup, combine the sugar and water in a medium saucepan. Bring these to a boil over medium-high heat. Once the liquid reaches a boil, reduce the heat and simmer until the sugar is completely dissolved, 3-5 minutes. Remove from heat and strain the lemon juice, to remove the pulp, into the syrup. Stir and set aside to cool.

Strawberry sauce:

2 cups strawberries, hulled and coarsely chopped

1/2 cup sugar

1 t. rose water

We're just going to cook down the strawberries in sugar and add rose water to enhance the strawberry flavor.

In a small saucepan over medium heat, combine the berries and sugar. Bring to a boil, then reduce the heat to low and simmer 3-5 minutes, until very juicy. Use a metal spoon or a potato masher to break up the berries. Add one teaspoon of the rose water and taste, adding more if you like (but do it a little at a time, and pour into a measuring spoon away from the saucepan...it can spill over all too easily, ruin the berries and make this an irritating, rather than a satisfying, experience). Strain the syrup—there should be about 1/2 cup of syrup—which will be used for the lemonade, and set aside the berries for another use (vanilla ice cream doesn't hurt anything).

To mix the lemonade:

Fill a pitcher with lemon syrup and the strawberry rose syrup. Fill the pitcher with four cups of icy cold water and stir to combine. Taste. If it's too sweet for you, add more cold water. If it's not tart enough, add more lemon juice. If you'd like to taste more rose in your lemonade, add a little more rose water. This strawberry lemonade, in the glass, takes on a lovely orangey hue.

Fill a tall glass with ice and lemonade. Go get the book you're reading, or your relaxed state of mind, off the shelf. Sit down in a comfortable chair. Drink, relax, and enjoy.