



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Lemonade

Limonata



2 lemons
4 tbsp granulated sugar
4 cups water

- # Wash the lemons very well, and drain its water.
- # Grate the lemons into a capped bowl.
- # Cut each of the lemons into 2 pieces after grating them, get their juice, and pour the lemon juice onto the grated rind of lemon.
- # Add the granulated sugar into the lemon juice.
- # Cover the cap of the bowl on, and place it into the fridge to refrigerate it overnight.
- # The day after, add 4 cups water into the mixture.
- # Cover the cap again and rest it for 1 hour more.
- # Then mix it well, pour onto a colander to drain it. Fill into the glasses and serve.
- # You can fill the lemonade into a bottle and refrigerate it for a few days to serve later.
- # This recipe is for glasses of lemonade. You should increase the measures of the ingredients proportionally for more lemonade.

Note: You can garnish the lemonade with fresh mint leaves while serving.