

# Strawberry Thyme Lemonade

## Utensils & Appliances:

◦ <b>1 Cup Measure</b>
◦ <b>½ Cup Measure</b>
◦ <b>Large Container</b>
◦ <b>Medium Saucepot</b>
◦ <b>Whisk</b>
◦ <b>Rubber Spatula</b>
◦ <b>Lemon Squeezer</b>
◦ <b>Knife</b>
◦ <b>Cutting Board</b>

## Ingredients:

◦ <b>½ Container of Fresh Strawberries</b>
◦ <b>6 Lemons</b>
◦ <b>5 Cups Cold Filtered Water</b>
◦ <b>½ Cup Water</b>
◦ <b>½ Cup Sugar</b>
◦ <b>4 Thyme Sprigs</b>

## Instructions:

### Strawberry Lemonade Base

1. Squeeze **6 Lemons**

2. Wash **½ Container Strawberries**

3. Slice **Strawberries**

4. Combine in a big container:

5. Sliced **Strawberries**

6. **Lemon Juice**

7. **5 Cups** Cold Water

## Thyme Simple Syrup

**8. Combine in a pot:**

<b>½</b>	<b>Cup Sugar</b>
<b>½</b>	<b>Cup Water</b>
<b>4</b>	<b>Thyme Sprigs</b>

- **Cook over medium heat until it boils**
- **Take pot off the heat and cool. Remove thyme sprigs**

**9. Use the Thyme Simple Syrup to sweeten the Strawberry Lemonade Base to your liking. Start with ¼ Cup, taste and adjust.**

**10. Allow to sit overnight in the refrigerator.**

**11. Pour over ice and enjoy!**