

SOUTHERN SUMMER MINT LEMONADE

Need a refreshing sip poolside



(<http://www.mealsonheelsbymindy.com/menus/seasonal/summer/pool-party/>)? We've got you covered on those lazy days of summer (<http://www.mealsonheelsbymindy.com/menus/seasonal/summer/>) with our Southern Mint Lemonade. For more yum, giveaways and our food philosophy, be sure to sign up for our Seasonal Newsletter (<http://www.mealsonheelsbymindy.com/>) and follow us on Facebook (<https://www.facebook.com/DontWorryEatHappy>), Twitter (https://twitter.com/meals_heels), Instagram (<https://instagram.com/mbkobrin/>) and Pinterest (<https://www.pinterest.com/mealsonheels/>). PS We truly get a kick out of your favorite food pic moments with friends and family! Remember to share that love and post pics with hashtag #DontWorryEatHappy (<http://www.mealsonheelsbymindy.com/dont-worry-eat-happy/>).

SOUTHERN SUMMER MINT LEMONADE

Prep Time: 20 minutes

Yield: Serves 4-6.

Ingredients

- 1 cup sugar
- 1 cup freshly squeezed lemon juice (approximately 12 lemons)
- Rinds and left-over pulp of 12 lemons
- 7 cups water
- 2 tsp salt, or to taste
- Shot of simple syrup 1 small bunch of fresh whole mint leaves, rinsed and dried

Instructions

- To make fresh simple syrup, combine sugar and 1 cup filtered water until dissolved over medium heat, in a small saucepan. Whisk and set aside to cool.
- In a large pot, boil remaining 6 cups of water. Add lemon rinds and lemon pulp.
- Cover with lid and allow to steep for 15 minutes then strain. Combine all ingredients including mint leaves into a tall pitcher dispenser. Refrigerate until cold.
- Add simple syrup and 1 cup of ice. Stir.

