

Lemonata

2 ea.....Lemons
¼ c.....Sugar
1½ c.....Soda Water

1. Juice the lemons, removing the seeds.
2. Add the sugar and mix until it dissolves.
3. Add to the soda water, top with ice and serve.

Lemonata is Italian lemonade with a little carbonation. I like to use San Pellegrino sparkling water but you can use any type available. It is not as sweet as most lemonades so if you need to add more sugar then go for it. I like to garnish it with a little sprig of mint and a slice of lemon. In Mexico limes are used in place of the lemons but it is still called lemonata. You would want to use 3 limes to the 2 lemons. Try adding some crushed strawberries, a little grated ginger or some fresh orange juice to make it a little different.

Be creative, have fun and enjoy!!!

