

Ideas

Recipes & Entertaining

How to Make Homemade Lemonade 6 Ways

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If summer were a drink, we're pretty sure it would be lemonade. And just like summer livin', this refreshing classic is easy. Keep it simple with our recipe for basic homemade lemonade. Or mix it up with five fun recipe variations, including herb-infused lemonade, fruity lemonade, sparkling lemonade, limeade and the Arnold Palmer.

We hand-picked each of these recipes for fresh-squeezed lemonade because they're big on flavor and low on fuss. Here are 3 quick tips to keep in mind when making lemonade:

1 Bring the kiddos in on the fun.

Even if they're not yet budding lemonade stand entrepreneurs. It's a fun, easy and affordable way to get them in the kitchen.

2 Go for wallet-friendly bags of lemons or buy in bulk.

Uncut lemons will keep in the refrigerator for one to two months. And since the other ingredients are so basic, you can whip up a pitcher pretty much any time you're thirsting for a little slice of sunshine.

3 Make it your own.

Use these recipes as a starting point but experiment with finding your lemonade happy place, which might be

with finding your lemonade happy place, which might be more or less sweet or even sugar-free. If you're pressed for time, it could even mean dressing up pre-made lemonade with some of these ingredients.

Basic Homemade Lemonade

Makes about 7 cups of lemonade

Time: about 30 minutes

Ingredients

- 1 cup sugar
- 6 cups water, divided into 1 cup and 5 cups
- 1 cup lemon juice (about 6-8 lemons)
- Ice

Tools

- Measuring cup
- Citrus juicer or reamer
- Small saucepan
- Knife
- Pitcher

- Spoon

Instructions

- 1** Make the simple syrup. Place the sugar and water in a small saucepan and bring to a simmer. Stir so that the sugar dissolves completely and remove from heat. Let cool.
- 2** While the simple syrup is cooling, gather the lemons and one at a time juice them using the citrus juicer or reamer until you have 1 cup of lemon juice.
- 3** In a pitcher, combine lemon juice and simple syrup, stir with spoon. Add the water, taste and adjust to your liking. For sweeter lemonade add 1 tablespoon of sugar at a time stir and taste. For tarter lemonade, add an additional 1/2 lemon, juiced. For less strong lemonade, add more water a half cup at a time.
- 4** Once lemonade is perfect, add ice to either the pitcher or serving glasses.
- 5** Garnish with lemon slices and serve in glasses with a straw (optional).

Get the complete recipe: [Homemade Fresh-Squeezed Lemonade](#)

Lemonade variations

Herb-Infused Lemonade

To make herb-infused lemonade simply use the Basic

Homemade Lemonade recipe and replace the plain simple syrup with an herb-infused simple syrup.

Supplies needed

- Basic Lemonade ingredients + tools
- 1 cup loosely packed herbs such as basil, mint, rosemary or lavender
- Mesh strainer

To make infused simple syrup, follow the instructions for simple syrup. At the stage when sugar has dissolved and liquid is simmering, add the fresh herbs. Keep on heat for 1 minute. Remove from heat and let the herbs steep for at least 30 minutes, up to an hour. Strain herbs out and keep as your infused simple syrup.

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Get the complete recipe: [Homemade Herb-Infused Lemonade](#)

Fruity Lemonade

To make fruity lemonade, replace a cup of the water in the Basic Homemade Lemonade recipe with a cup of fruit juice puree. We suggest straining the fruit pulp before adding it to the lemonade mixture for a clearer result.

Supplies needed

- Basic Lemonade ingredients + tools
- About 1.5 cups fruit (1 cup strained fruit puree)
- Blender
- Mesh strainer

To make the strained fruit juice, use a blender to puree the fruit and then strain through a mesh strainer.

Almost any fruits will taste delicious when added to lemonade but we like the pick of fresh summer fruit such as:

- Strawberries
- Blueberries
- Watermelon
- Blackberries

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Get the complete recipe: [Homemade Fruity Lemonade](#)

Sparkling Lemonade

To make sparkling lemonade, substitute the water you add to the

simple syrup and lemon mixture with sparkling water, then add ice.

Supplies needed

- Basic Lemonade ingredients (minus 5 cups water) + tools
- 5 cups sparkling water

To make sparkling lemonade, start the Basic Lemonade recipe by combining the simple syrup with the lemon juice. Then add 5 cups of sparkling water. You can use any sparkling water, such as mineral water, club soda or plain soda stream water.

Alternatively, if you're serving this in glasses, you can distribute the lemon and syrup mixture into glasses, add ice and then top with sparkling water.

Get the complete recipe: [Homemade Sparkling Lemonade](#)

Limeade

To make limeade, follow the Basic Lemonade recipe but substitute 3/4 cup lime juice for the 1 cup of lemon juice in the original recipe. (Lime is a little more intense than lemon.)

Supplies needed

- Basic Lemonade ingredients (minus lemons) + tools
- 6-8 limes (depending on size and juiciness)

To make limeade, make simple syrup as directed in Basic Lemonade recipe. While simple syrup is cooling, juice limes until

Lemonade recipe. While simple syrup is cooking, juice limes until you have 3/4 cup lime juice. Combine lime juice with simple syrup and add 5 cups of water. Adjust to taste if needed: for sweeter limeade add 1 tablespoon of sugar at a time, stir and taste. For tarter limeade, add an additional 1/2 lime, juiced. For less strong limeade, add more water, a half cup at a time.

Get the complete printable recipe: [Homemade Limeade](#)

Arnold Palmer

To make an Arnold Palmer, simply substitute cool or room temperature unsweetened brewed tea for the 5 cups of water.

Supplies needed

- Basic Lemonade ingredients (minus 5 cups water) + tools
- 5 cups unsweetened brewed tea (not hot)

To make a homemade Arnold Palmer, brew 5 cups of tea and let cool or refrigerate until cool. Follow the directions for the Basic Homemade Lemonade recipe, making a simple syrup, juicing lemons and combining them in a pitcher. Then add the brewed tea, top with ice and enjoy.

Get the complete recipe: [Homemade Arnold Palmer](#)

Kitchen tips

Juicing citrus.

To get more juice from your lemons or limes, roll them on the

counter or cutting board with pressure from your hand. This helps the citrus to release its juice.

Substitutions.

If you're going sugar free or are looking to reduce your use of refined sugars, you can replace the granulated sugar with sugar substitute or honey.

Stevia: Use 2 tablespoons Stevia for each cup of sugar. Stevia dissolves quickly so just add it to hot water to make a Stevia simple syrup in any of the variations.

Honey: For every 1 cup of sugar, substitute 1/2 to 2/3 cup honey. Because honey is liquid already you can add the honey to the simmering water to dissolve off of the stove. Let cool and use this honey simple syrup in any of the variations.

Other sweeteners can be used in substitution of sugar, check the packaging to see what proportion equals the sweetness of a cup of sugar.

Flavor boost.

To add even more lemon or lime flavor, peel just the zest of 1 lemon or lime and include it in the simple syrup. Steep as you do with the herbs then remove.

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