

BBQ Lemonade

A Smokey Twist on a Summer Favorite

Drinks

INGREDIENTS:

- 10 lemons
- 2 limes
- 3 cups + ¼ C White Sugar
- 2 cups water



DIRECTIONS:

Prepare simple syrup by heating 2 cups of water, dissolve 3 cups of sugar in the hot water, and stir to prevent scorching. Once dissolved, let syrup cool.

Slice lemons and limes in half.

Dip the cut ends in sugar

On a disposable grill liner, Cooked the Lemons and Limes cut side down until the sugars start to caramelize,

In a 1 gallon pitcher add the simple syrup, and juice the Lemons and the limes into the syrup,

Add water to bring total volume to 1 gallon. Stir well.

Garnish with thin slices of lemon, and lime.

Serve over ice.

Notes.

Try Cherry wood for the smoke.