**State Fair Lemonade**

**Ingredients:**

* **7 Lemons heavy, firm (but not hard) with bright yellow color and fairly thin skins**
* **1 ¼ cups of granulated white sugar**
* **5 cups of cold water**

**Directions:**

1. **Wash the lemons, and remove all price stickers. If the lemons feel waxy, scrub them under hot water.**
2. **Peel the zest off of 6 lemons using a vegetable peeler. Set these 6 peeled lemons aside with the 1 unpeeled lemon.**
3. **Put the lemon zest into a bowl, and cover with the granulated white sugar. Toss to combine. Cover the bowl with clear plastic wrap, and let sit out for a minimum of 2 hours to overnight. (The longer the better.)**
4. **Put the water into a 3 qt. saucepan, and bring to a boil. Turn off the heat, and pour the zest and sugar mixture into the saucepan. Stir, and let sit until the sugar is completely dissolved. (About 5 minutes)**
5. **Pour all of this through a mesh strainer back into the bowl, and discard the zest. Let cool to room temperature. (About 20 to 30 minutes)**
6. **Roll the peeled lemons to break up the membranes inside. Cut these in half, and squeeze the lemon juice into the bowl. Pour lemonade into a serving pitcher. Cut that 7th. Lemon into thin slices, and add to the pitcher. Wrap in clear plastic wrap and chill thoroughly before serving over ice. (At least 2 hours)**

**(Sweeten to taste next time by using more or less sugar.)**