BEST LEMONADE EVER

Twenty servings ready in just under five hours

- 134 c white sugar
 - 8 c water
- 11/2 c fresh lemon juice

- 1 In a small saucepan, combine sugar and 1 cup of water.
- 2 Bring the saucepan to a boil and stir until sugar is completely disolved. Allow the water to cool to room temperature.
- **3** Remove seeds from the hand-squeezed lemon juice, but leave most of the pulp.
- 4 In a pitcher, stir together chilled syrup, lemon juice and remaining 7 cups of water.
- 5 Mix throughly to pale yellow color. Cool in a refrigerator.
- 6 Serve in a glass cup with a couple of ice. Best if not used for sibling rivalry and lemonade stand competitions.