

## State Fair Lemonade: The Easiest Way to Sip Summer Anytime

sweet, tart, and incredibly easy to make



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

- 4 cups water ?
- 1 cup freshly squeezed lemon juice ? (about 5-6 lemons)
- 1 cup granulated sugar ?
- Ice cubes ?
- Lemon slices, for garnish ?
- Fresh mint leaves, for garnish ?

### DIRECTIONS

- 1. Make the Base:** In a large pitcher, pour in the water and sugar. Stir vigorously until the sugar is completely dissolved.
- 2. Add the Citrus:** Pour in the freshly squeezed lemon juice and stir again. Taste and adjust-more sugar if you like it sweet, or more lemon if you like it tart.
- 3. Chill It:** Refrigerate for at least 1 hour so the flavors meld and the lemonade becomes ice cold.
- 4. Serve and Garnish:** Pour over ice cubes in individual glasses. Garnish with lemon slices and fresh mint leaves for that classic State Fair look and aroma.

### SWAPS & NOTES

**Sugar :** You can use honey or agave nectar, but be sure to dissolve it well.  
**Lemons :** For best results, use fresh lemons-not bottled juice.

Meyer lemons make a sweeter version!  
**Infuse it :** Add a handful of strawberries or blueberries to the pitcher for a fruity twist.

### TIPS FOR SUCCESS

Roll your lemons before cutting to release more juice.  
Dissolve sugar fully in cold water to avoid gritty texture.  
Want to turn it into a fun summer spritz?  
Top with club soda or sparkling water right before serving.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/state-fair-lemonade-the-easiest-way-to-sip-summer-anytime/>