

Raspberry Lemonade Recipe: A Refreshing Southern Drink

There are several reasons why this raspberry lemonade recipe stands out from the rest:



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10 min

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INGREDIENTS

- 1 cup fresh raspberries
- 1 cup freshly squeezed lemon juice (about 4-6 lemons)
- 1 cup granulated sugar (adjust to taste)
- 4 cups cold water
- Ice cubes
- Fresh mint leaves (for garnish, optional)

DIRECTIONS

- 1. Prepare the : Raspberries:** Rinse the fresh raspberries under cold water and gently pat them dry. In a blender, puree the raspberries until smooth. If you prefer a seedless drink, strain the puree through a fine mesh sieve to remove the seeds.
- 2. Make the : Lemonade Base:** In a large pitcher, combine the freshly squeezed lemon juice and granulated sugar. Stir well until the sugar is completely dissolved. This step is crucial for ensuring that your lemonade is sweetened evenly.
- 3. Add : Water and Raspberry Puree:** Pour in the cold water and the raspberry puree into the pitcher. Stir gently to combine all the ingredients. Taste the mixture and adjust the sweetness if necessary by adding more sugar or water.
- 4. Chill and : Serve:** Refrigerate the raspberry lemonade for at least 30 minutes to allow the flavors to meld. Serve over ice in tall glasses, garnished with fresh mint leaves for an extra touch of freshness.

TIPS FOR SUCCESS

Frozen Raspberries: If fresh raspberries are out of season, you can use frozen raspberries.

They work just as well and can even make your lemonade extra cold!

Herbal Infusions: For a unique twist, consider adding herbs like basil or rosemary to the lemonade.

Simply muddle a few leaves in the pitcher before adding the water for an aromatic experience.

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