

Cherry Lemonade

<http://cakebatterandbowl.com>

Ingredients:

Lemonade:

5 cups water, divided
4 cups pitted sweet cherries (24 ounces)
1 cup granulated sugar
1 cup fresh lemon juice (I used 4 huge lemons)

Garnish:

12 pitted cherries
1 lemon, sliced

Directions:

Place 2 cups water, cherries, and sugar in a large pot over medium high heat and bring to a boil. Reduce heat to low and simmer 10 minutes. Allow mixture to cool to room temperature, about 1 hour, then pulse in a food processor or blender for 2 to 3 minutes or until smooth. Strain with a sieve into a large pitcher, if needed (I used my Vitamix, so I didn't have much pulp, but I'm sure I would have needed to strain it if I had used my food processor). Stir in lemon juice and remaining 3 cups water and refrigerate for 1 to 2 hours or until well chilled.

Meanwhile, to make the garnish, place 1 pitted cherry in each well of an ice cube tray and fill with water. Place in the freezer until the ice cubes are set, about 2 hours. Stir ice cubes and sliced lemon into the chilled cherry lemonade and serve immediately. Makes 8 servings.