

AAA Recipe Corner

Roasted Strawberry Lemonade

Ingredients

Serves 6

1 lb. fresh strawberries, diced

4 cups water

1/2 cup granulated sugar

2 cups lemon juice (from 4 to 5 lemons)

Directions

Prepare the fire for medium heat. Place the grill grate over the flames. In a 9-inch cast-iron pan, add the strawberries, sugar, and 1/2 cup water. Bring mixture to a boil, stirring continuously to help the sugar dissolve. Reduce heat to low and simmer the strawberry mixture until the fruit breaks down and the syrup thickens. Use a fork or potato masher to break the strawberries even more. Remove from the heat and let the mixture cool. In a large pitcher, combine the lemon juice and remaining 3-1/2 cups water. Mix in the strawberry syrup and let the lemonade chill until cold, about 1 hour. Serve cold.



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