

# Mint Limonana

- ~1-1/3 cup sugar
- ~2 cups room temperature water
- ~12 large lemons
- ~2/3 cup fresh mint leaves (sprigs of mint, whole leaves or chopped – your call)
- ~11 cups ice and ice water

In a saucepan, combine sugar with room temperature water. Warm over medium heat, stirring occasionally, until the water starts to bubble and the sugar is melted.

Juice your lemons. The easiest way is to microwave the lemons (about 10 seconds per lemon), roll each lemon on the counter, and then one side at a time pierce each end of each lemon and squeeze the juice out. Mix the lemon juice with the sugar water in a pitcher, add the mint leaves so they can start steeping, and set aside in the refrigerator.

Put the ice and ice water into a blender. Blend until the ice is thoroughly crushed and the mint distributed. Add the ice-water to your lemon-mint-sugar-water mixture and stir.

Serves: about 4 quarts

Preparation time: 30 minutes

– [Subscriptions \(1\)](#)

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