

GRILLED STRAWBERRY LEMONADE



WHAT YOU NEED

12 large lemons
½ cup sugar
1 lb fresh strawberries
1 cup agave syrup
2 cups water
Ice

Yields 2 servings.

PREPARATION

1. Preheat grill to 325°F.
2. Cut the lemons in half and squeeze the juice into a bowl.
3. Wash the strawberries, cut off the stems and cut the strawberries in half.
4. Toss the strawberries and sugar in a separate bowl.
5. Place the strawberries on the heated grill cut side down and grill for 30 seconds.
6. Remove the strawberries from the grill and allow them to cool.
7. Place the lemon juice, agave syrup and water in a blender.
8. Place half of the grilled strawberries in the blender.
9. Pulse the blender to chop up the strawberries. Do not over blend.
10. Pour the lemonade into a pitcher and add the remaining grilled strawberries as garnish. Top with fresh ice and serve.

