

K's Kitchen: Fresh squeezed Lemonade

By Kathryn Reed

For much of my life I had a lemon tree out back. But as a kid you don't realize what that means.

In fact, I didn't realize the significance of the tree until my parents moved. And by this time I was in my 40s. For decades I took those yellow orbs for granted.

I didn't realize how expensive lemons could be at a grocery store. I didn't realize how little juice they might have. I really didn't realize how spoiled I had become.

I used to get bags of lemons from my parents' tree when I would visit them in the Bay Area. That ended a few years ago when they moved to an area of the state where lemon trees don't grow.

Lemons can be squeezed into so many dishes. But one thing I really love is making lemonade. While there are now some good store bought varieties on the market, there is nothing like homemade lemonade. And the recipe can always be changed up accommodate those who like a more bitter or more sweet beverage.

A friend from the Bay Area gave me lemons recently. With the rather warm weather Tahoe has been having, lemonade sounded so good.



Fresh Lemonade

3 C water

1C lemon juice

$\frac{1}{2}$ C sugar

Mix all together. Serve chilled.