

Foodnity Recipes

Refreshing Coffee Lemonade

10 min Prep time	**10 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 1 cup cold brewed coffee
- [ ] 2 cups fresh lemonade
- [ ] 3 tbsp simple syrup
- [ ] 1/4 tsp sea salt

For Garnish

- [ ] 1/2 cup ice crystals
- [ ] Lemon wheels for garnish
- [ ] Fresh mint sprigs for garnish

Instructions

1. First things first, brew a strong cup of coffee using a 1:1 coffee-to-water ratio. Now, honestly, the secret is the chill; let it sit until it reaches room temperature, then pop it in the refrigerator for at least 30 minutes. You want it maximum cold.
2. Take your large pitcher and gently pour in that chilled coffee along with the 2 cups of fresh lemonade. It's such a funny sight seeing the colors mix, isn't it?
3. Stir in 3 tablespoons of simple syrup and 1/4 teaspoon of sea salt. Just keep stirring until that syrup fully dissolves and the whole mixture tastes balanced and just right.
4. Now for the refreshing part. Fill each of your serving glasses about three-quarters full with those ice crystals.
5. Gently pour the coffee-lemonade blend over the ice. Be sure to leave a little bit of space at the top, because we need room for our pretty garnishes.

Nutrition per serving

65 kcal	1 g	16 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- A double-dose of coffee can really help if you like a bolder flavor.
- Sea salt might seem odd, but it really helps balance the citrus and coffee notes.
- Using fresh lemonade makes a world of difference compared to the bottled kind.