Raspberry Lemonade  
(Serves 8)

**Ingredients**
- 1-3/4 cups fresh squeezed lemon juice, from 8-12 lemons, strained
- 1/2 pound (8 oz.) raspberries, plus more for serving
- 5 cups water
- 1 cup sugar
- Lemon wedges, for serving
- Fresh mint, for serving

**Instructions**
1. Combine the raspberries and ½ cup of the lemon juice in a blender; purée until smooth, then pass the mixture through a fine sieve into a large bowl to strain out the seeds (the fastest way to force it through is by pressing a ladle against the strainer in a circular motion).

2. Add the remaining lemon juice, water, and sugar to the bowl and stir until the sugar is dissolved.

3. Taste, then and add more sugar, lemon juice or water if necessary (keep in mind that ice cubes will water it down).

4. Pour into glasses with ice cubes and garnish with lemon wedges, raspberries, and fresh mint, if desired.

5. The lemonade will keep in the fridge for a few days.