Homemade Raspberry Peach Lemonade

Original recipe from thechunkychef.com

Here’s what you need:

- 4 peaches, pitted, then diced into large chunks
- 1 cup fresh raspberries
- 9 cups water
- ½ cup sugar
- 1 ¼ cup fresh lemon juice- approximately 4 lemons
- Ice
- Mint (optional)

Here’s what you do:

1. Add diced peaches, raspberries, and 1 ¼ cup water to blender and puree. Strain mixture into a bowl so the liquid falls through and the seeds/skins are caught. Discard seeds/skin and keep the juice.

2. Add sugar and ½ cup water to small saucepan and heat over medium heat until sugar dissolves into water. Stir occasionally. Boil about 3 minutes until liquid becomes syrupy. Set aside to cool slightly.

3. Add 7 cups of water, lemon juice, and ice cubes into large pitcher. Stir to combine. Pour in cooled simple syrup and peach raspberry liquid. Stir again to combine.

4. Refrigerate until ready to drink. Add mint and extra peach chunks and raspberries as desired for garnish.

Enjoy!