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Prevent and Protect
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PEACH LEMONADE

Serves 8

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- 4 cups water
- 2 cups coarsely chopped peaches
- $\frac{3}{4}$ cup sugar
- 1 cup fresh lemon juice (about 6 lemons)
- 4 cups ice
- 1 peach, cut into 8 wedges

- Combine the first 3 ingredients in a medium saucepan over medium-high heat. Bring to a boil; reduce heat, and simmer, 3 minutes.
- Place peach mixture in a blender, let stand for 20 minutes. Remove center piece of blender lid (to allow steam to escape) for 1-2 minutes, secure blender lid. Place a clean towel over opening in blender lid and blend until smooth. Pour into large bowl. Refrigerate for at least 3 hours.
- Press peach mixture through a sieve over a bowl, reserving liquid; discard solids. Stir in lemon juice. Place $\frac{1}{2}$ cup ice in each of 8 glasses. Pour about $\frac{2}{3}$ cup lemonade into each glass; garnish each glass with 1 peach wedge.