

# Lemongrass Lemonade

*From the Kitchen of Rachel Elias  
Via Fine Cooking- Issue 22*

*Surprisingly, the salt in this recipe makes the drink's sweetness more pronounced.*

Yield: Yields about 4 cups.



## Ingredients

- 1 cup granulated sugar
- 2 stalks lemongrass, bruised lightly with the side of a knife and cut into 1/2-inch pieces
- 3 cups water
- 1 cup fresh lemon juice (from about 3 large lemons)
- 1/2 cup fresh lime juice (from about 2 limes)
- Pinch salt
- 2 cups ice
- 1 lemon, thinly sliced
- 2 stalks lemongrass, cut into 4 swizzle sticks (optional)

## Preparation

In a small saucepan, combine the sugar, lemongrass pieces, and water and bring to a boil, stirring to dissolve the sugar. Lower the heat and simmer for 20 min. Remove the syrup from the heat; let it sit for about an hour. Strain it into a glass pitcher. Just before serving, add the lemon juice, lime juice, and salt. Stir well and add the ice. Serve in tall glasses with more ice. Garnish with the lemon slices and the lemongrass swizzle sticks.