

Grilled Lemon Limeade

Ingredients

- 1 ½ cups white sugar
- 8 lemons, halved
- 8 limes, halved
- 4 cups water, divided, or to taste
- 1 lemon, sliced
- 1 lime, sliced
- ice cubes



Directions

1. Preheat grill for medium heat and lightly oil the grate
2. Pour sugar into a saucepan; press halved lemons and limes cut-side down into the sugar
3. Set the saucepan with remaining sugar on grill; stir in 2 cups of water and whisk over the heat until dissolved into a syrup. Let cool.
4. Place lemon and lime halves sugared-side down on grill and cook until browned, about 5 minutes.
5. Place lemon and lime slices on the grill; cook until browned, 30 to 60 seconds on each side.
6. Juice halved lemons and limes into a large pitcher. Add syrup and 2 cups water to the juice, 1/2 cup at a time, until the limeade achieves desired sweetness. Pour limeade into glasses filled with ice; garnish each glass with a grilled citrus slice.

Cook's Note:

The citrus juice can be strained with a mesh strainer after juicing, if desired.

<https://www.allrecipes.com/recipe/254447/grilled-lemon-limeade/>