

Billy's Limeade

Based on a Lemonade recipe from Cook's Illustrated Magazine, July/August 1998

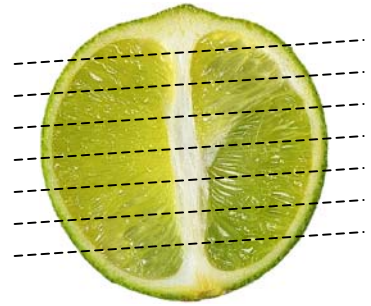
Makes approximately 2 cups of limeade syrup, sufficient for 4 twelve-ounce servings

Ingredients:

- 8 Limes, washed
- 1 c Granulated sugar

Method:

1. Slice the limes first from pole to pole, then slice into half-moons no more than 3mm (1/8") thick.
2. Put the lime slices and sugar into the work bowl of a standing mixer, and use the paddle attachment to mix the slices and sugar together at low speed for 60-90 seconds until syrupy. This should extract most of the juice from the lime slices and dissolve the sugar in the juice. A potato masher or wooden spoon in a large steel bowl will get similar results in about 4-5 minutes of mashing.
3. Strain the juice and slices through a sturdy sieve, pressing to extract juice remaining in slices.
4. Store the limeade syrup in a covered jar in the refrigerator until serving.



To serve:

Pour ½ cup limeade syrup into a tall glass; add 1 c water or soda water, and stir. Add ice if desired.

Notes:

1. Kick the drink up a notch by adding to the glass a short shot of *Limoncello*, a marvelous-tasting lemon liqueur from Italy. I have found that *Limoncello* will temper some of the natural bitterness of the Lime; however, *Limoncello* has a kick (like a mule!) so use with moderation.
2. The limeade syrup should be used up within 2-3 days as it has a tendency to become bitter after that (as if any will be left by then, anyway).

