

## Fresh Cherry Lemonade

Makes 2 quarts

1 cup	granulated sugar
1 cup	water
1-pound	cherries, washed and pitted
1 cup	freshly squeezed lemon juice
6 cups	cold water
	Mint garnish

1. In a large saucepan, cook sugar and water on medium heat until sugar dissolves.
2. Add cherries and bring it to a boil. Let boil, stirring for 2-3 minutes or until cherries soften. Strain cooked mixture, pressing out all of the juice possible. Place in a pitcher. Discard the skins.
3. Add lemon juice and cold water. Stir in a few cherries and mint for presentation.
4. Pour over ice filled glasses.