Agave Meyer Lemonade

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Servings: 6

Cheryl Sternman Rule says: I can think of no better way to honor the bright, uplifting flavor of sunny lemons than with this fresh, agave-sweetened lemonade. If you can't find Meyer lemons, swap the more acidic (and more common) Eureka variety. In either case, adjust the agave to taste.

1 1/4 cups Meyer lemon juice

1/2 cup agave nectar (170-340g) or to taste (1/2 to 2/3)

4 cups cold water (0.95l) preferably refrigerated

Ice

[Add vodka, if you'd like - our hostess prepared it that way]

Carolyn T's Blog - Tasting Spoons: http://tastingspoons.com

1. Squeeze enough lemons (6 to 7) into a 2-cup (500-ml) glass measure to yield 11/4 cups (300 ml) of juice. Strain into a large pitcher.
2. Whisk in the agave nectar, beginning with 1/2 cup (118 ml) and adding more to taste. Pour in the water. Whisk to combine. [Add vodka if you'd like to zip it up a little bit.]
3. Chill, covered, until ready to serve. Distribute the lemonade among ice-filled glasses. Slice the remaining lemon (you may even have one left over), and float 1 slice in each glass. Serve immediately.

Yield: 1 1/4 quarts

Per Serving (excluding unknown items): 13 Calories; 0g Fat (0.0% calories from fat); trace Protein; 5g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 1/2 Fruit.