

# When Life Gives You Lemons...

## Make The Best Lemonade Ever!

The lemons should be room temperature or warmer before the juice is removed. This will make it easier to squeeze the juice from the fruit. Remove the juice from 8 to 10 lemons to produce 1½ cups of lemon juice.

**Ingredients:** 1¾ cups white sugar • 8 cups water • 1½ cups lemon juice.

**Instructions:** In a small saucepan, combine sugar and 1 cup water. Bring to boil and stir to dissolve sugar. Allow to cool to room temperature, then cover and refrigerate until chilled. Remove seeds from lemon juice, but leave pulp. In pitcher, stir together chilled syrup, lemon juice and remaining 7 cups water.

## Make The Best Lemon Bars!

Tart, rich and perfection, all rolled into one! Wow your friends with this simple recipe. Hint: No Substitutions!

**Ingredients:** 1 cup butter, softened • 2 cups white sugar • 2¼ cups all-purpose flour • 4 eggs • 2 lemons, juiced

**Instructions:** Preheat oven to 350°F. In a medium bowl, blend together softened butter, 2 cups flour and ½ cup sugar. Press into the bottom of an ungreased 9x13-inch pan. Bake for 15 to 20 minutes in the preheated oven, or until firm and golden. In another bowl, whisk together the remaining 1½ cups sugar and ¼ cup flour. Whisk in the eggs and lemon juice. Pour over the baked crust. Bake for an additional 20 minutes in the preheated oven. The bars will firm up as they cool. After the pan has cooled, cut into uniform 2-inch squares.

## Make The Best Lemon Meringue Pie!

**Ingredients:** 1½ cup sugar • ¼ cup corn starch • 1½ cups cold water • 3 egg yolks, slightly beaten • 1 tablespoon grated lemon peel

• ¼ cup lemon juice • 1 tablespoon butter or margarine • 1 baked (9-inch) pie crust • 3 egg whites

**Instructions:** Preheat oven to 350°F. Combine 1 cup sugar and corn starch in medium saucepan. Gradually stir in water until smooth. Stir in egg yolks. Bring to a boil over medium heat, stirring constantly, and boil 1 minute. Remove from heat. Stir in lemon peel, lemon juice and butter. Spoon hot filling into pie crust. Beat egg whites in small bowl with mixer at high speed until foamy. Gradually beat in remaining ½ cup sugar; continue beating until stiff peaks form. Spread meringue evenly over hot filling, sealing to edge of crust. Bake 15 to 20