

Picnic Cherry Limeade



Salty snacks and savory sandwiches may fill you up at your next springtime picnic, but no family trip to the park is complete without a sweet, refreshing drink to wash it all down. Stay cool and keep the fun going with a light sip that showcases the taste of the season. This Picnic Cherry Limeade is easy to make from the comfort of home before being transported (in a non-spill container, of course) to the picnic table or blanket. Just don't forget the cups and ice. Find more refreshing beverage ideas by visiting Culinary.net.

Recipe adapted from "[Southern Living](#)"

Total time: 5 minutes

Servings: 10

1 JAR (10 OUNCES) WHOLE RED MARASCHINO CHERRIES, CHILLED
6 LIMES, DIVIDED
1 BOTTLE (2 LITERS) LEMON-LIME SODA, CHILLED
1/2 CUP TART CHERRY JUICE, CHILLED

*DRAIN MARASCHINO CHERRIES, RESERVING SYRUP.
SET WHOLE CHERRIES ASIDE.*

*JUICE FOUR LIMES TO YIELD 1/2 CUP JUICE;
THINLY SLICE REMAINING LIMES.*

*IN LARGE PITCHER, STIR CHERRY SYRUP, LIME JUICE,
SODA AND TART CHERRY JUICE. ADD LIME SLICES.*

*TRANSFER TO CONTAINER WITH TIGHT-FITTING LID FOR TRANSPORT.
SERVE OVER ICE AND GARNISH WITH RESERVED WHOLE CHERRIES.*