

Homemade Lemonade

Skip the sugar and let me show you how to make homemade lemonade with honey. Check out this easy homemade lemonade recipe plus 4 flavorful and fruit lemonade variations!

Categories Clean Eating, Drinks, Kid-Friendly, Paleo

Difficulty Easy

Keyword homemade lemonade, how to make lemonade, lemonade recipe

Prep Time 10 minutes

Cook Time 10 minutes

Total Time 20 minutes

Servings 6

Calories 59 kcal

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Ingredients

Homemade Lemonade

- 6 cups water, divided
- 1/3 cup raw honey
- 1 cup freshly squeezed lemon juice (approx. 4-6 large lemons)

Strawberry Lemonade

- 1 lb strawberries (to yield 1/2 cup juice)
- 2 cups Homemade Lemonade (see recipe above)

Blueberry Lemonade

- 2 pints blueberries (to yield 1/2 cup juice)
- 2 cups Homemade Lemonade (see recipe above)

Peach Lemonade

- 3 cups chopped peaches (approx. 3 lg. peaches, to yield 1/2 cup juice)
- 2 cups Homemade Lemonade (see recipe above)

Raspberry Lemonade

- 1 cup raspberries (to yield 1/2 cup juice)
- 2 cups Homemade Lemonade (see recipe above)

Instructions

Homemade Lemonade

1. Combine 1 cup of the water with raw honey and cook over medium-high heat until the honey is dissolved, then transfer out of the [sauce pan](#) and allow to cool. Set this aside because we'll be using it in a little bit.
2. Add the freshly squeezed lemon juice to the bottom of a pitcher, followed by our simple honey syrup, and then fill the remainder of the pitcher up with the remaining 5 cups water. Stir to combine. This now makes our base honey-sweetened Homemade Lemonade recipe.

Strawberry Lemonade

1. To break down the strawberries, add fresh strawberries to a blender and then puree them until they're evenly broken down.
2. Then, transfer the pureed strawberries to a [fine mesh sieve](#) and press through to get strained strawberry juice. If you wanted to add the strawberry pieces to the lemonade, that would work as well, but this step will make it a smooth lemonade.
3. Add 1/4 cup of the strawberry juice to the bottom of a mason jar or tall glass, followed by the base lemonade recipe we made earlier, and then top it off with some ice cubes to keep it cool.

Blueberry Lemonade

1. Start by adding fresh blueberries to a [sauce pan](#) and heating over medium-high heat. We want the blueberries to break down and release their juices. They'll also become a darker color in the process.
2. Then, transfer the cooked blueberries to a [fine mesh sieve](#) and press through to get strained blueberry juice.
3. Add 1/4 cup of the juice to the bottom of a glass, followed by our fresh lemonade, and then add some ice cubes to finish it off.

Peach Lemonade

1. Add diced peaches to a [sauce pan](#) and heat over medium-high heat. We want the peaches to break down and release their juices, so cook them, stirring occasionally, until they become soft and liquidy.
2. Then, transfer the cooked peaches to a [fine mesh sieve](#) and press through to get strained peach juice.
3. Add 1/4 cup of the peach juice to the glass, then fill it to the top with the lemonade recipe, and then add ice cubes to get it cold.

Raspberry Lemonade

1. Break down the raspberries by adding them to a blender and then puree them until they're evenly broken down.
2. Then, transfer the pureed raspberries to a [fine mesh sieve](#) and press through to get strained raspberry juice. If you wanted to add the raspberry pieces to the lemonade, that would work as well, but this step will make it a smooth lemonade.
3. Add 1/4 cup of the raspberry juice to a mason jar or glass, then fill it to the top with the base lemonade and then add a few ice cubes to get it cold.