

Summer Grilling - The Heat Is On!

Food Safety Tip: Make sure to start with a clean grill. Remove charred food debris from the grill helps reduce exposure to bacteria.

Grilling Technique: Grilling fruit imparts a smoky flavor to the final dish.

Grilled Limeade

Serves 8

Ingredients

1 $\frac{3}{4}$ cups white sugar, divided

8 lemons, halved

8 limes, halved

Water

Ice



Directions

Preheat grill to medium heat and lightly oil the grates. Rinse the lemons and limes and cut in half.

Place $\frac{1}{4}$ cup of sugar on a plate and coat the cut side of the lemons and limes with sugar.

Set a saucepan with remaining sugar and 2 cups of water on grill, whisk over the heat until the sugar is dissolved. Remove from grill and let cool.

Place sugared lemons and limes on grill, cut side down, and cook until brown/charred. About 5 minutes.

Once browned, juice halved lemons and limes into a large pitcher. Add the sugar water solution and stir. Add $\frac{1}{2}$ cup of additional water at a time until the limeade reaches your desired sweetness. Pour into glasses filled with ice.