



Elven Lemonade

Ingredients

1 Lemon

Water Glass

1 Tablespoon Apple Cider Vinegar

Sweetener of Choice

One-cup Elven Lemonade! Having some fairy friends over for your yearly summer BBQ? Look no further. As long as your visitor is a member of the Seelie court, they will love this classic recipe served in Elven homes the world over. To Seelie fairies, there is nothing like a cup of sunshine on a warm summer day, and this recipe is just that!

Instructions:

Juice one lemon. Pour $\frac{1}{4}$ to half of the lemon juice in a water glass and save the rest for another serving or store in a jar for later. If it's a small lemon, you'll want to use half of the juice, if it's a large lemon, use $\frac{1}{4}$ of the juice.

Add 1 tablespoon of Apple Cider Vinegar

Top with water, but leave a little space for your sweetener of choice.

Add sweetener.

Stir until all ingredients are nice and mixed for a sweet, crisp lemonade!

Sweeteners: Sugar, agave nectar, or stevia. Experiment with the sweetness till you find your perfect flavor. I recommend starting with one spoon full of sugar or agave nectar (or a couple drops of stevia) and adding more in small amounts till it tastes just right. Best to under-sweeten than over!

Notes: Fairy, particularly elves, are expert fermenters and often add vinegars to recipes and in this strange case, lemonade! The apple cider vinegar gives it a bit of a kick, but you are of course welcome to leave it out of your own glass to enjoy the simple taste of sweetness and lemon.

