

Basque Limonada

Servings: 8

Source: Time/Life "The Cooking of Spain and Portugal"

Ingredients

- 6 Lemons
- 1 cup Superfine Sugar
- 1 Dry Red Wine, preferably imported Spanish
- 1 Dry White Wine, Spanish

Method

With a small, sharp knife or vegetable peeler with rotating blade, remove the yellow peel from three of the lemons, being careful not to cut into the bitter white pith underneath. Cut the peel into strips about 2 inches long and ½ inch wide. Set them aside. Squeeze the juice from one of the peeled lemons and then slice the remaining 3 unpeeled lemons crosswise into ¼ inch thick rounds.

Combine the strips of lemon peel, the lemon juice, lemon slices and sugar in a 3-4 quart serving pitcher. Pour in the red and white wine and stir with a bar spoon or other long-handled spoon until well mixed. Refrigerate for at least 8 hours, stirring two or three times.

To serve, stir again, taste and add more sugar if you prefer the drink sweeter. Serve in chilled wine glasses or tumblers. If you like, the glasses may be filled with ice cubes before adding the limonada.