



South Shore Lemonade

- 10 lemons
- 3 cups water
- 2 cups sugar
- 4 cups crushed ice

Cut ½ of one lemon into thin slices and set aside. Juice remaining 9 ½ lemons and pour into a glass pitcher or punch bowl. Stir in the water and sugar until dissolved. Pour in the crushed ice and float the lemon slices on top.

Milton Fruit Cooler

- 2 cups cold water
- 1 cup ice
- 2 cups fruit* (cut into 1" pieces unless otherwise specified)
- ¼ cup sugar, or to taste
- 1 Tbsp fresh lime juice

*Use any of the following: honeydew, cantaloupe, pineapple (with a few fresh basil leaves), watermelon, strawberries (halved, with a few fresh mint leaves), papaya, seedless red grapes (whole)

In a blender combine all ingredients and blend on high speed until completely smooth. Pour liquid through a fine sieve into a glass pitcher. Chill cooler and stir before serving.

Hingham Citrus Mint Punch

- 1 cup packed fresh mint leaves
- 1 grated peel of whole orange
- 1 grated peel of whole lemon
- 3 cups boiling water
- 1 can frozen lemonade concentrate, thawed
- 1 can frozen orange juice concentrate, thawed
- 1 ½ quarts cold water
- Additional mint leaves optional

Place mint and peels in a heat-resistant pitcher or bowl; add boiling water. Let steep 1 hour and then strain. Add concentrates and water; stir well and then chill. Serve over ice and garnish with mint if desired.

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