

Brazilian (Swiss) Lemonade

September 6th, 2020

This recipe serves: 4

Prep Time: 00:30

Cook Time: 00:00

In most Latin American Countries, a "Limon" can be yellow OR green; they consider it to be the same fruit. This super sweet "Lemonade" is made with (green) limes. This Brazilian drink is called Swiss Lemonade, as it uses "Swiss" Sweetened Condensed Milk as an ingredient, is a super-sweet thirst quencher on a hot day. Many recipes incorporate the entire fruit from the Lime into the blender, however, I have found that inclusion of the pith results in a bitter flavor. This is why I include only the zest and the juice from the Lime.

Ingredients:

Zest from 3 Large Green Limes

3 Limes, juiced (6 Tablespoons or 3 fluid ounce)

1 Large Green Lime (as a garnish)

1/4 Cup Sugar

1/4 Gallon (4 Cups or 32 oz) Drinking Water

1/2 Cup (4 oz) Sweetened Condensed Milk

Ice

Mint Leaves

Directions:

Wash the Limes.

Add the zest from 3 of the limes into a blender.

Add the juice from 3 of the limes into the blender.

Add the Sugar and Water.

Pulse the blender about 8 or 9 times or until the sugar is fully dissolved and the lime zest is fully incorporated.

Pour the mixture through a strainer into a pitcher. Use a large spoon to press the solids and force out any remaining liquid. Discard the solids.

NOTE: You can cover and refrigerate this Lemonade mixture for up to 1 week.

Putting it all Together:

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Take 4 tall drinking glasses (12 oz or more).

Fill halfway with ice cubes or crushed ice.

Add the Lemonade mix and the Sweetened Condensed Milk into the Blender and run for 30 seconds to a minute until the mixture becomes foamy.

Pour the mixture over the ice.

Garnish with the Lime Slice and a Mint sprig (optional).