HOMEMADE BERNELLE BERNELLE Kit

1 Cup Sugar 6 Cups Water 6-7 Fresh Squeezed Lemons

Directions:

 In a small saucepan, combine sugar and I cup water. Bring to boil and stir to dissolve sugar.
Allow to cool to room temperature, then cover and refrigerate until chilled.

2. Remove seeds from lemon juice, but leave pulp. In a pitcher, stir together chilled syrup, lemon juice and remaining 5 cups water.

*Tip-- to get the most out of your lemons you can either soak the lemons in hot water for 10 minutes or put them in the microwave for 30 seconds.

