



### *Ingredients*

4 cups water

2 cups sugar

¼ teaspoon salt

Zest of 2 lemons

Juice of 5 lemons

### *What To Do:*

Add water, sugar, salt and lemon zest to a medium-sized pot. Stir rigorously to begin dissolving the sugar. Boil on the stove for 5-minuts. Pour syrup into a 9x13 glass baking dish then add juice of five lemons. Let it come to room temperature then cover and place in freezer. Every hour or so take a fork to the mixture and break through all the ice, this prevents large chunks from forming and creates a nice slushy.