



Lemonade (Indian Style)

One of our favorite Indian chefs shows us how to prepare 2 different versions of refreshing homemade lemonade: one regular recipe and one for mint lovers.

This is a great drink to have on hand all summer. As he says, welcome your family home with this amazingly delicious drink.

Ingredients

- 1 lemon
- 1 1/2 teaspoon sugar
- 1/4 teaspoon salt
- Pinch of pepper powder
- Pinch of Chaat Masala (see link below if you are interested in making this at home)
- Water or soda water
- Mint leaf and lemon slice for garnish

For the mint version

- 1 lemon
- 1 1/2 teaspoon sugar
- 1/4 teaspoon salt
- Fresh mint leaves
- Roast jeera powder (roast cumin powder)
- Water or soda water

Preparation Instructions (regular recipe)

- Cut lemon in half
- Over a medium bowl, squeeze the lemon between your fingers to remove the seeds
- Add the sugar
- Add the salt

- Add the spices
- Mix with a whisk until the sugar dissolves
- Add 2 tablespoons of the mixture to a glass
- Add water or soda water
- Garnish with fresh mint leaf and lemon slice

Preparation Instructions (lemonade for mint lovers)

- Cut lemon in half
- Squeeze between your fingers to remove seeds over a bowl
- Add fresh mint leaves to a mortar and pestle for crushing
- Add pinch of salt
- 2 teaspoons sugar
- Crush the leaves, salt, and sugar
- Add this mixture to the lemon juice
- Add the pinch of roast jeera powder (roast cumin powder)
- Add 2 tablespoons of the mixture to a glass
- Add water or soda water
- Garnish with fresh mint and lemon slice

Bonus Items

Want to see what it takes to make chaat masala at home? click [here](#) for the recipe

If you want to watch the video again, click [here](#).

Chat Masala is used as a condiment seasoning for everything from roasted meats to fresh fruits. If you can't find it locally, click [here](#) to find out more online.