BRAZILIAN LIMEADE

INGREDIENTS:

- [ ] 6 FRESH LIMES
- [ ] 3 CUPS COLD WATER
- [ ] 1 CUP SWEETENED CONDENSED MILK
- [ ] 2 CUPS ICE

INSTRUCTIONS:

WASH 6 FRESH LIMES AND CHOP THEM INTO ABOUT 8 PIECES EACH.

IN A BLENDER, ADD PIECES OF LIME, 3 CUPS COLD WATER, AND 1 CUP SWEETENED CONDENSED MILK. BLEND FOR ABOUT 15 SECONDS. THE LONGER YOU BLEND, THE MORE BITTER THE RESULTING DRINK WILL BE.

STRAIN EVERYTHING.

POUR OVER 2 CUPS ICE.

NOTES:

BRAZILIAN LIMEADE DOES NOT KEEP WELL, SO IT IS BEST USED NOT TOO LONG AFTER IT IS MADE. LUCKILY, IT IS QUICK AND EASY TO MAKE SO YOU CAN MAKE IT ON DEMAND.
IF YOU HAVE EXTRA, TRY FREEZING IT INTO POPSICLES FOR A FROZEN TREAT LATER.
TASTE IT AND IF IT IS TOO SOUR OR BITTER FOR YOUR TASTE, ADD THE REST OF THE CAN OF CONDENSED MILK. OR MAKE SIMPLE SYRUP BY WARMING UP 1 CUP OF WATER AND 1 CUP OF GRANULATED SUGAR UNTIL THE SUGAR IS DISSOLVED. STIR IN AND CHILL UNTIL READY TO DRINK.

Thank you!

cooking with carlee