



## Smoked Lemonade with the Good-One Smoker



### Ingredients:

- 2 chunks of cherrywood
- 6 to 8 large lemons
- 1/2 cup honey syrup and more to taste
- 4 cups seltzer and more to taste

### Directions:

- Start the Good-One Open Range with lump charcoal and wait 20 minutes to get charcoal hot
- Place the wood chunks directly on top the lump charcoal.
- Slice the lemons in half and place them cut side down onto the smoker box grate. Close the lid and smoke the lemons for 30, or as much as an hour. Do not let them burn. A few blacked bits on the surface are fine.
- Remove the lemons from the smoker. When cool, juice them into a non-reactive container with a lid.
- Add 1/2 cup of the lemon juice to a pitcher (save the rest of the juice for another use). Add the honey syrup. Stir well to dissolve. Taste the mixture and adjust the sweetness to your liking.
- Add the seltzer. Stir well to combine. Taste the mixture and add more seltzer to decrease the amount of smokiness if desired.
- Serve over ice.

Website: [www.thegood-one.com](http://www.thegood-one.com)