

# Lemongrassade

**Type:** Drink **Serves:** 30 **Recipe source:** adapted from Allawa Public School

**Fresh from the garden:** Lemongrass, Lemons, Mint

**Cooks Note:** The punch can be served from a punch bowl and decorated with floating lemon or limes. Green Tea can also be added to the steeping process to get a more tea taste to the drink.

<b>EQUIPMENT:</b> Large stock pot clean tea towel chopping board large knife wooden spoon grater lemon juicer small sieve silver soup ladle 3 jugs  <b>TO SERVE:</b> 3 large jugs for serving	<b>INGREDIENTS:</b> 4 stalks lemongrass 1 piece ginger, about 5 cm 20 mint leaves 4 lemons 3/4 cups honey 2.5 L water fresh ice for serving
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## What to do:

1. Fill stock pot with 2.5 L of water and put on to boil.
2. Set out chopping board with grip mat to keep it from slipping.
3. Cut the dry root end off each of the lemongrass stalks and trim off the top half. Remove any damaged or brown outer leaves and place them in the compost bin.
4. Cut each lemongrass stalk into 4 pieces.
5. Using the back of a wooden spoon, bruise the lemongrass pieces by giving them a hard press on the chopping board.
6. Peel and coarsely grate the ginger into a bowl.
7. Half fill sink with cold water and wash the mint and pluck the leaves off the stems.
8. Cut lemons in half and juice.
9. When water is boiled turn off.
10. Place the lemongrass pieces, lemon juice, mint leaves and honey to boiled water and stir.
11. Put the lid on the saucepan and let mixture steep and cool for 10-20 minutes (if time permits!).
12. Fill 3 jugs with ice. Place sieve over one jug at a time and strain the punch through the sieve into your jug dividing evenly into the 3 jugs.