

Lemonade and punch

Lemonade and Punch

Four-glass pitchers for slow afternoons



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

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Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

A porch pitcher should be easy to refill and simple to explain to guests. These recipes make four glasses at a time, with measured citrus and gentle sweeteners rather than enormous party batches. Some are strained fruit drinks; others use short spice infusions, tea, or a sparkling finish. None is fermented. The warm honey-lemon cups fit a cool evening, while the melon and cucumber pitchers suit warmer weather. Keep the pitcher inside the refrigerator between rounds of service, and pour over fresh ice in individual glasses. The first menu includes a full shopping list. Small batches keep fruit flavors clear.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

Original development edition; recipes have not been kitchen-tested and no nutrition analysis is claimed. Prep times are active work; cooling, chilling, steeping rests, and freezing may require additional time as directed.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.

These are original development recipes, not kitchen-tested; no nutrition figures are claimed. Use pasteurized milk and juice. For guests at higher risk of foodborne illness, choose pasteurized juice instead of freshly squeezed juice. Wash produce under running water. Frozen fruit is not made safe by freezing: use ready-to-eat fruit, or cook it as its package directs and chill before blending. Refrigerate prepared drinks at 40°F or below within two hours, and use within one to two days.



Classic Small Pitcher Lemonade - AI-generated realistic food artwork, not a photograph or tested result.

Classic Small Pitcher Lemonade

4 glasses | Prep: 12 minutes | Cook: 3 minutes

Ingredients

- 1/2 cup pasteurized lemon juice
- 1/3 cup granulated sugar
- 1/2 cup water, for syrup
- 2 1/2 cups cold water
- 2 cups ice

Method

1. Heat sugar and 1/2 cup water in a small saucepan for 2–3 minutes, stirring until sugar dissolves completely. Remove from heat.
2. Cool syrup promptly in a shallow container. Combine it with lemon juice and cold water in a pitcher and stir thoroughly.
3. Divide ice between four glasses and pour about 3/4 cup lemonade into each. Taste before adjusting sweetness; using measured juice makes the balance easier to repeat.

Cook's tip

Pasteurized bottled lemon juice gives a consistent starting point; fresh juice is an option for guests who can use it safely.

Substitution

Replace half the lemon juice with pasteurized lime juice for a citrus blend.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Strawberry Basil Lemonade

4 glasses | Prep: 15 minutes | Cook: 5 minutes

Ingredients

- 1 cup fresh strawberries, hulled and sliced
- 6 fresh basil leaves, washed
- 1/4 cup granulated sugar
- 1/2 cup water
- 1/2 cup pasteurized lemon juice
- 2 cups cold water
- 2 cups ice

Method

1. Simmer strawberries, sugar, and 1/2 cup water for 5 minutes, crushing berries with a spoon as they soften.
2. Remove from heat, add basil, and steep for 3 minutes. Strain through a fine sieve and cool the syrup promptly in a shallow container.
3. Stir cold strawberry syrup, lemon juice, and cold water in a pitcher. Divide ice between four glasses, pour evenly, and serve promptly. Leave basil out of the storage jug.

Cook's tip

A brief basil steep gives herbal aroma without letting the leaves turn dark and bitter.

Substitution

Use 1 cup raspberries instead of strawberries, straining carefully to remove seeds.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Edition, use and support

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Pour four glasses and let the afternoon unfold.

Lemonade and Porch Punch keeps pitcher making at a comfortable four-glass scale. Twelve recipes begin with measured citrus and sweetener, then branch into watermelon, raspberries, tea, roasted fruit, herbs, and warm honey-lemon cups. Learn the simple syrup step behind classic lemonade, strain blended melon for a lighter pour, and steep hibiscus before mixing it with raspberry and lemon. Each method makes the order of preparation clear, including chilling bases and adding sparkling water at service where called for. Two gathering menus, substitutions, and a shopping list for the first menu help you pick a pitcher for a sunny lunch or a cooler evening.

- Dissolve sugar into a short heated syrup for Classic Small Pitcher Lemonade.
- Blend and fine-strain measured melon flesh for Watermelon Lime Porch Punch.
- Combine six-minute hibiscus tea with seed-strained raspberry juice for Hibiscus Raspberry Lemonade.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Hibiscus Raspberry Lemonade

AI-generated realistic food artwork