Strawberry Lemonade



Finding the Best Fruit

This recipe is all about the fruit so making the best selections will give you the best results. Below you will find a few tips for picking lemons and strawberries for your strawberry lemonade.

For the lemons:

- Choose **thin-skinned** lemons. Lemon **pith** is bitter, so you want lemons that will deliver less of it.
- Thin-skinned lemons are generally **smooth** and easy to **squeeze**.
- Look for **rounded** lemons. The nubby, pointy ends of lemons are solid pith. **Cut** the nubs to reduce the bitterness.
- Lemons that feel **hard** usually have more pith, which will make your lemonade more bitter.
- **Wash** them under warm water to remove any wax or contaminants.

For the strawberries:

- Look for strawberries that are completely red. They will be **sweet** and **juicy**, which will make your strawberry lemonade taste like strawberries.
- If your berries aren't sweet, **add** an extra tablespoon of sugar.

VOCABULARY



A general word that comprises both the white and the yellow part:

LIVEWORKSHEETS

Put the adjectives in the correct column:

BITTER - SMOOTH – RUNNY - SQUARE – SWEET - HARD – ROUND – SPICY - TRIANGULAR – JUICY – SALTY – BUMPY

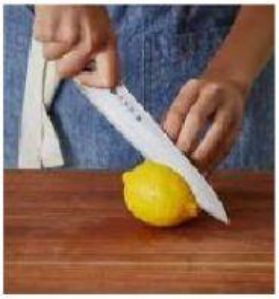
FORM	TEXTURE	FLAVOUR
Redondo: Cuadrado: Triangular:	Duro: Blando/Suave: Rugoso, grumoso: Líquido: Jugoso:	Amargo: Dulce: Salado: Picante:

ASSOCIATE A VERB WITH A PICTURE:

CUT



WASH



SQUEEZE



ADD



LIVEWORKSHEETS