

Grilled Hard Arnold Palmer

Sunny Anderson
www.today.com

Servings: 4

8 lemons, halved
16 ounces limoncello
16 ounces sweetened ice
tea

Preheat the grill to 400 degrees.

Place the lemon halves, cut side down, on the grill. Grill until blackened and charred.

Squeeze the juice from grilled lemons into a sieve over the mouth of a large pitcher filled with ice (to catch the seeds).

Add the limoncello and tea. Stir.

Per Serving (excluding unknown items): 23 Calories; trace Fat (5.3% calories from fat); 1g Protein; 12g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Fruit.