## **Strawberry & Rhubarb Lemonade**

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## Servings: 4

4 cups water 2 cups frozen rhubarb 1 cup strawberries, quartered 6 tablespoons sugar 1/2 cup fresh lemon juice In a saucepan, place the water, rhubarb, strawberries and sugar. Bring to a boil. Reduce the heat and simmer for 5 minutes.

Place in the freezer for 30 minutes.

Press the mixture through a fine sieve into a pitcher. Discard the solids.

Add the lemon juice. Stir to combine.

Serving size: one cup.

Per Serving (excluding unknown items): 106 Calories; trace Fat (1.6% calories from fat); 1g Protein; 27g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 9mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Other Carbohydrates.

## Bar Sanving Nutritianal Analysis

Calories (kcal):	106	Vitamin B6 (mg):	trace
% Calories from Fat:	1.6%	Vitamin B12 (mcg):	Omcg
% Calories from Carbohydrates:	96.0%	Thiamin B1 (mg):	trace
% Calories from Protein:	2.5%	Riboflavin B2 (mg):	trace
Total Fat (g):	trace	Folacin (mcg):	16mcg
Saturated Fat (g):	trace	Niacin (mg):	trace
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	0
Cholesterol (mg):	Omg	% Dofusor	በ በ%
Carbohydrate (g):	27g	Food Exchanges	
Dietary Fiber (g):	2rg	Grain (Starch):	0
Protein (g):	29 1g	Lean Meat:	0
Sodium (mg):	9mg	Vegetable:	0
Potassium (mg):	173mg	Fruit:	1/2
	145mg	Non-Fat Milk:	0
Calcium (mg):	trace	Fat:	0
Iron (mg):			
Zinc (mg):	trace	Other Carbohydrates:	1 1/2
Vitamin C (mg):	38mg		
Vitamin A (i.u.):	89IU		
Vitamin A (r.e.):	9 1/2RE		

## **Nutrition Facts**

Servings per Recipe: 4

Calories 106	Calories from Fat: 2
	% Daily Values
Total Fat trace	0%
Saturated Fat trace	0%
Cholesterol 0mg	0%
Sodium 9mg	0%
Total Carbohydrates 27g	9%
Dietary Fiber 2g	9%
Protein 1g	
Vitamin A	2%
Vitamin C	64%
Calcium	15%
Iron	2%

\* Percent Daily Values are based on a 2000 calorie diet.