

### Ingredients

Quantity	Measure	Ingredients	Description
25	Large	Lime (fresh)	Extract juice
1	Kilogram	Sugar	Dissove in v
2	Bottle	Water	750 cc

### Method

Cut the limes in half, and squeeze all the juice and keep aside for ten hours to settle. The, skim the top juice in a vessel, without disturbing the bottom sediment. In a muslin cloth, squeeze out all the juice from the sediment, and add it to the juice.

In a separate vessel prepare a thick syrup by dissolving the sugar in two bottles of water, and boil till it forms syrup. Add the juice at the end, and continue to simmer. When properly blended, put the stove off and allow to cool. Can be stored in bottles and used as and when required to prepare lime juice as a beverage.