



Where Stylish Moms Meet

Celebrity Chefs Rally for Alex's Lemonade Stand

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Support the noble cause with a lemonade recipe from Melissa d'Arabian.



In 2000, a little girl decided she was going to raise money to help find a cure for kids with cancer. She did so by opening a lemonade stand. Just four years later, Alexandra Scott passed away after her own long battle with cancer, leaving behind a poignant legacy and a national fundraising movement known as [Alex's Lemonade Stand](#). It has since put more than \$60 million toward her goal for a cure.

Celebrity chefs Melissa d'Arabian (of *Ten Dollar Dinners*) and Alexandra Guarnaschelli (of *Iron*

Chef America)—both mothers to their own little girls—have since decided to contribute by supporting the organization's National Lemonade Days fundraiser, which runs from June 7 to June 9. The Food Network stars will host their own lemonade stands to bring awareness to the cause.

"Last year, our school lost a first-grade hero to cancer, bringing the whole community together," said d'Arabian, who will be manning her stand in her hometown of Coronado, California on June 9. "About the same time this child was lost, my four daughters squeezed their own lemons, giving away lemonade with a donation jar for charity. Their generosity inspired me to get involved in a bigger way with Alex's Lemonade Stand—combining our celebration of a local hero's life with my daughters' mad lemonade-making skills."

GET INVOLVED!

During National Lemonade Days, ALSF offers support to all volunteers who sign up to host lemonade stands. In addition to having access to a Foundation staff member to help with any lemonade stand needs, participants also receive a limited edition box (while supplies last). The box consists of materials to assist in the fundraising process: A 2x3 ft. ALSF banner, thank you notes, stickers, balloons, posters, adult and child speaking points, and a pre-paid return envelope for proceeds.

Here's a great lemonade recipe to get you and your kids started!

Melissa d'Arabian's Orange-Raspberry Lemonade Recipe

Yields just over a quart, and can be easily be scaled for larger batches.

4 c. water

$\frac{3}{4}$ c. sugar

$\frac{3}{4}$ c. fresh lemon juice

$\frac{1}{2}$ c. freshly-squeezed orange juice

$\frac{1}{2}$ c. ice cubes

$\frac{1}{2}$ c. frozen raspberries

In a small saucepan, bring 1 c. water and the sugar to a boil. Simmer and stir until the sugar dissolves, about 2 minutes. Remove from the heat and let the syrup cool completely.

In a pitcher, mix lemon juice, orange juice, cooled syrup, and remaining 3 c. of water. Add the ice cubes and frozen raspberries. Stir and serve.

For more information on National Lemonade Days, and to sign up to host a lemonade stand and receive the recipes and tips of Melissa d'Arabian and Alex Guarnaschelli, visit alexslemonade.org/lemonadedays