Apple Cider Vinegar Lemonade

**Servings: 1 Prep Time: 5 mins Cook Time: 3 hours**

2 tbsp Apple Cider Vinegar

2 cups Water

1/8 tsp Ground Cinnamon

1 tsp Concentrated Lemon Juice

1-2 tbsp Granular Sweetener of your choice or a few drops of liquid stevia (sweeten to taste)

1 Sliced Medium Lemon

Dash of Cayenne Pepper

Special equipment:

1 Large Mason Jar with Lid

Pour water into a large mason jar. Next, add in apple cider vinegar, followed by, lemon slices, lemon juice, sweetener, cinnamon, and cayenne pepper. Screw the lid on tight and give it a good shake. Place in the refrigerator for at least 3 hours to let all the flavors come together.

Serve with ice and enjoy!