

cocktail Recipe

Basil Lemonade

INGREDIENTS

1 cup sugar
1 cup firmly packed basil
leaves
6 cups water, divided

1 ½ cups fresh squeezed
lemon juice (8-10 lemons)
Basil & lemon wedges for
garnish

INSTRUCTIONS

- In a medium saucepan, muddle the sugar and basil together with a wooden spoon. Add 2 cups of water and cook over medium heat, stirring frequently, until all the sugar has dissolved. Remove from the heat and allow the basil to steep until cool.
- Once cool, strain the simple syrup into a pitcher. Add 4 cups of water and the lemon juice. Stir well.
- Serve over ice with a garnish of basil and lemon. Also nice with raspberry vodka or liquor of choice.

TIPS: To release the most juice, roll the lemons on the countertop while applying gentle pressure for about a minute. Also, to avoid bitterness, take care not to over muddle when working with delicate herbs such as mint and basil.

