



Lavender Lemonade

Makes 6 Servings

Ingredients

- 1/4 cup fresh lavender flowers picked from stems
- 1 cup sugar
- 2 cups boiling water
- 1 1/2 cups freshly squeezed lemon juice
- 2 cups cold water, plus more as needed
- Ice
- Thinly sliced lemons and a few lavender sprigs, for optional garnish

Directions

1. Place lavender in a bowl with the sugar.
2. Use your fingers to gently rub the flowers into the sugar.
3. Add sugar and lavender mixture to 2 cups of boiling water and stir with a spoon until the sugar has dissolved. Remove from heat and let sit for 30 minutes to cool.
4. Strain the lavender-infused simple syrup and pour into a serving carafe or pitcher.
5. Stir in the lemon juice and 2 cups of cold water and ice.
6. Add some thinly sliced lemons and a few lavender sprigs to the serving pitcher, or individual glasses for presentation if you so desire.

Notes

The sugar lavender mixture can be stored for up to a year before making simple syrup in an airtight container. In fact, it can also be used in baking. Substituting this sugar + lavender mixture for the plain white sugar called for in a lemon scone, cookie or muffin recipe is delightful. Lavender can also be mixed in a similar way with salt for cooking or body scrubs, and fresh lavender can be steeped in hot water to make relaxing tea.

This lemonade can be turned into a delicious cocktail if shaken with ice and a neutral spirit like vodka.

