



Basil Lemonade

Brittany Allyn

Makes 2 Quarts

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- 1 cup freshly squeezed Lemon Juice
- 1 cup Granulated Sugar
- 1 cup Water
- ¼ cup Basil Leaves packed plus more for garnish
- Water or Sparkling Water to equal 2 quarts



In a saucepan, combine 1 cup water; add sugar to make a simple syrup. Heat over medium heat, stirring occasionally until sugar has dissolved. Once sugar has dissolved add basil leaves. Heat for 1 minute. Remove from heat and allow the basil leaves to steep in the simple syrup until it has cooled. Strain the basil syrup and lemon juice into a 2 quart pitcher. Fill with enough water or sparkling water to equal 2 quarts. Serve over ice with additional basil leaves and lemon slices for garnish. (When using sparkling water, add it just before serving or, after mixing the lemonade, return it to the bottles the sparkling water came in to maintain the fizz.)