



# Lavender Lemonade

*Not only does lavender add an interesting floral note to this homemade lemonade, but it also makes an extremely attractive presentation.*

8 qt. water

32 sprigs fresh lavender

4 cups granulated sugar

4 cups lemon juice (16 lemons)

1. In a large saucepan, bring 4 quarts of water to a boil. Add the lavender and let steep for 30 to 45 minutes.
2. Strain and stir in the sugar, stirring until dissolved. Add the lemon juice and remaining 4 quarts water. Taste and adjust sour and sweet levels. Refrigerate until well chilled.
3. Serve over ice.

Makes 9 quarts

Total time: 1 hour 10 minutes (plus chilling)

Per cup: 93 calories, 0 g fat (0 g saturated), 0 g protein, 25 g carbohydrates (0.1 g fiber),  
0 mg cholesterol, 0 mg sodium

