

Lavender Lemonade



FROM THE KITCHEN OF
DEBBIE MACOMBER

This refreshing floral lemonade is a lovely shade of pink. It's the perfect drink for a brunch or on a hot summer's day!

Makes Approximately 2 Quarts

Ingredients

2 cups room-temperature water

1 ½ cups sugar

¼ cup dried culinary-grade
lavender buds

1 ½ cups freshly squeezed lemon
juice

4 to 5 cups cold water

Directions

In a medium saucepan, combine the room-temperature water and sugar over medium high heat. Bring to a boil, stirring occasionally, to dissolve the sugar. Remove the pan from the heat and stir in the lavender. Let steep for 30 minutes.

Set a fine mesh sieve over a medium bowl. Pour the lavender syrup into the bowl. Discard the lavender.

Pour the syrup into a pitcher. Add the lemon juice and cold water and stir to fully combine.

Serve over ice.