

## ROSEMARY LEMONADE



Makes about 1 ½ quarts

### Ingredients:

½ cup sugar  
6 cups water  
6 4-inch sprigs fresh rosemary  
½ to ¾ cup freshly squeezed lemon juice

### Directions:

1. **Syrup:** Bring the sugar and 2 cups of the water to a boil in a saucepan. Add the rosemary sprigs, cover, and remove from the heat. Let the syrup steep for at least 30 minutes.
2. **Finishing:** Strain the syrup into a pitcher. Stir in ½ cup lemon juice and the remaining 4 cups water. Taste and add more lemon juice to taste. Refrigerate until thoroughly chilled.

**Note:** In place of rosemary, use 2 tablespoons fresh lavender buds, 8 scented geranium leaves, ½ cup fresh mint sprigs, or ½ cup fresh basil leaves. [Jerry Traunfeld, Herbfarm Restaurant]

## CUCUMBER MINT LEMONADE



Yield: Make About 1 Quart

### Ingredients:

½ cup granulated sugar  
2 ½ cups water  
1 cup cucumber, peeled and sliced  
1 cup mint leaves  
1 cup fresh squeeze lemon juice

### Directions:

- In a small sauce pot, combine sugar and ½ cup water. Bring to a boil until sugar dissolves. Remove from heat and let cool slightly.
- In a blender, combine cucumbers, mint leaves, lemon juice, and slightly cooled simple syrup. Puree until smooth.
- Strain through a fine strainer (or cheesecloth). Pour lemonade into a pitcher. Add remaining 2 cups of water. Stir to combine. Keep chilled until ready to serve.