



Lavender Lemon Cooler

Cool off on a summer afternoon with this refreshing citrus-herb combo.

You can also make this with 1 tablespoon chopped fresh rosemary or 2 tablespoons chopped fresh basil instead of the lavender flowers.

Ingredients

1 cup water
1 cup sugar
2 T. fresh lavender flowers
1 cup freshly squeezed lemon juice; or use half lemon, half orange juice
seltzer or sparkling water
lemon slices or fresh lavender sprigs for garnish

Preparation

In a small saucepan over medium-low heat, stir together water and sugar until sugar is dissolved. Add lavender flowers, and heat just until mixture simmers. Remove from heat, cover, and let steep for 10 minutes. Strain; refrigerate lavender syrup for at least 2 hours.

To serve, fill four chilled pint glasses one-third full with ice, preferably coarsely crushed. Add 1/4 cup lavender syrup and 1/4 cup juice to each glass. Top with seltzer or sparkling water, stir, and garnish with lemon slices or lavender sprigs.

Makes 4 pint-glass servings.