

Lavender Lemonade

A fresh summertime lemonade

While lavender is a decorative plant, it also has its culinary uses. There are many lavender cultivars available, but use *Lavendula angustifolia* for culinary purposes—others can be overly sharp. This fresh summertime lemonade will win over your dinner guests and may even make tee-totalers of the most diehard beer drinkers (at least for the night).

Ingredients

1 cup sugar 5 cups water, divided 2 cups fresh squeezed lemon juice 1/2 cup lavender leaves, torn; extra stalks for garnish

Preparation

Boil sugar and 2½ cups water for about five minutes until the sugar has dissolved. Add lavender and bring to a boil for three minutes, remove from heat and cover. Let stand for one half hour. Strain liquid into a pitcher and discard lavender. Add cold lemon juice and remaining 2½ cups water and mix. Add ice cubes and serve with a lavender stalk in each glass.

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