

STRAWBERRY LAVENDER LEMONADE

<http://www.andreasrecipes.com/2010/05/27/strawberry-lavender-lemonade/>

Makes 1-1/2 quarts.

Equipment

medium saucepan with a lid
wire mesh strainer
2-quart glass pitcher

Ingredients

10 fresh strawberries, hulled and sliced + more for garnish
1/2 to 1 tablespoon dried lavender flowers
4-1/2 cups water
1-1/2 to 1-3/4 cups granulated sugar, depending on the sweetness of the strawberries
2 cups freshly squeezed lemon juice

Preparation

1. In the medium saucepan, add the 10 sliced strawberries, lavender flowers, 2 cups of water, and the sugar. Bring to a boil over medium heat and stir to dissolve the sugar. Reduce heat to medium-low and simmer for 5 minutes. Remove from heat, cover, and allow to steep for 10 minutes. Remove the lid and cool to room temperature.
2. Place the wire mesh strainer over the top of the glass pitcher and pour the strawberry mixture through it. Set aside the leftover strawberries and lavender. Stir in the remaining 2-1/2 cups water and the lemon juice. Cover the pitcher with plastic wrap and chill in the refrigerator until very cold, at least 2 hours. Serve over ice with strawberry slices for garnish.

Variations

Bubbly lemonade: In step 2 omit the water. Just before serving, add 2-1/2 cups cold seltzer water.

Spiked lemonade: In step 2 add 1 cup of water and 1-1/2 cups of vodka.