

Berry Basil Lemonade



INGREDIENTS:

1 cup fresh strawberries,
hulled and sliced
½ cup fresh blueberries
¼ cup fresh basil leaves,
torn
1 cup freshly squeezed
lemon juice (about 4-6
lemons)
½ cup granulated sugar
(adjust to taste)
4 cups cold water
Ice cubes
Fresh basil leaves and
lemon slices for garnish
(optional)

INSTRUCTIONS:

1. In a blender, combine the strawberries, blueberries, torn basil leaves, and 1/4 cup of cold water. Blend until smooth.
2. Strain the berry mixture through a fine mesh sieve into a pitcher to remove seeds and pulp. You can press gently with the back of a spoon to extract more juice.
3. In the same pitcher, add freshly squeezed lemon juice, granulated sugar, and the remaining 3 3/4 cups of cold water. Stir until the sugar is completely dissolved.
4. Taste the lemonade and adjust sweetness by adding more sugar if desired.
5. Chill the lemonade in the refrigerator for at least 30 minutes before serving to allow the flavors to meld.
6. When ready to serve, fill glasses with ice cubes and pour the berry basil lemonade over the ice.
7. Garnish each glass with a sprig of fresh basil and a slice of lemon if desired.
8. Stir gently before serving to distribute the flavors evenly.
9. Enjoy your refreshing berry basil lemonade!

