



## Lavender Lemonade

	<b>1 quart</b>	<b>1/2 gallon</b>	<b>1 gallon</b>
Sugar	½ C	1 C	2 C
Water	½ C	1 C	2 C
Lavender buds	½ Tbsp	1 Tbsp	2 Tbsp
Lemon juice	½ C	1 C	2 C
Water	To fill	To fill	To fill

In a medium saucepan, heat sugar, matching amount of water, and Lavender buds until sugar is totally dissolved, and let a slight boil start to occur. Remove from heat and let cool. For faster cooling, pour into a glass or heat resistant pitcher.

If desired, pour through strainer into the serving pitcher, to catch the Lavender buds. The buds can be discarded or put down disposal to freshen it. The buds will generally float to the top of your pitcher, and are attractive when left in the lemonade.

Add the matching amount of lemon juice and fill remaining with water.

I use the fast route for the lemon juice, and use lemon concentrate, especially if I'm making a large amount.

### **ADULT STYLE:**

Now while the kids are enjoying their Lavender Lemonade over ice, you can use this as the mix for your favorite cocktail, gin, vodka, rum, etc. I especially like it with spiced rum. Can't have spiced rum with plain lemonade, just too blasé. You may find the same to be true after trying the Lavender Lemonade with your choice!

Cheers!

Courtesy of  
A Pinch of Lavender LLC  
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