



Raspberry Basil Lemonade

Cool off with this refreshing pink and sweetly tart drink. Perfect for summer days.

INGREDIENTS

Lemonade

1 cup simple syrup
3 cups cold water
1 cup lemon juice

Raspberry Basil Lemonade

2 cups frozen raspberries
1 cup water
5 cups lemonade, prepared
10 leaves fresh basil, plus more for serving*

Garnish:

1 cup raspberries, frozen
7 sprigs basil, fresh

DIRECTIONS

Lemonade

1. Combine simple syrup, water and lemon juice in a pitcher, stir and refrigerate.

Raspberry Basil Lemonade

1. In a small saucepan, combine the raspberries and water over medium-low heat, stirring occasionally for 10 to 15 minutes, just until the berries completely break down.
2. Strain through a fine-mesh sieve to remove the seeds (it can be helpful to press the purée with a spatula to extract as much juice as you can!). Discard the seeds. Chill juice until cool.
3. To make the raspberry basil lemonade, combine $\frac{1}{4}$ cup raspberry juice with the basil in a pitcher; use the end of a wooden spoon to muddle for 30 to 60 seconds. Add the remaining raspberry juice and lemonade. Stir.
4. Pour raspberry lemonade over ice and garnish with frozen raspberries and a fresh basil leaf.

YIELD: approximately 7 cups

Servings: 7

NUTRITION

110 calories; .5g fat; 0g saturated fat; 0g trans fat; 0mg cholesterol; 0mg sodium; 29g carbohydrates; 2g fiber; 24g sugar; 1g protein

*Substitute: mint or thyme