

Lavender Lemonade

So how could we not make a lavender-infused lemonade? Floral, sweet, and refreshing beverage has summer written all over it! Perfect for sidewalk lemonade stands, patios, or poolside enjoyment. Make a big batch and enjoy it often!

¾ cup fine granulated sugar
¼ cup Lavender Rosé Balsamic Vinegar
2 tsp culinary lavender (if desired)
1 lb bag lemons (or 2 cups lemon juice and pulp)
6 cups cold water
Ice cubes
Lemon slices for garnish

In a small saucepan add ½ cup water, the sugar, balsamic, and for an extra lavender forward flavour add in the culinary lavender. Stir to combine. Place the pot over medium heat and stir until the sugar has dissolved, about 3 to 5 minutes.

Pour into an airtight container and cool in the fridge.

In a large pitcher add the lemon juice. Strain the chilled lavender simple syrup (if you added the culinary lavender buds) and stir together with lemon juice and cold water. Chill in the fridge completely. Serve in glasses filled with ice and lemon slices for garnish.