

## Raspberry Mint Lemonade

Pretty and Pink! The tartness of the raspberries in this lemonade is perfectly set off and balanced by the ever-delicious Rosé Balsamic. This is a perfectly refreshing summer drink the whole family will love, and we won't judge the grown-ups for tipping a little vodka in their glasses :)

2 cups lemon juice  
½ cup fine sugar  
¼ cup Rosé Balsamic  
1½ cups frozen raspberries, divided  
4 cups cold water  
Ice  
Fresh mint and lemon slices for garnish

### Mint Simple Syrup:

20-25 fresh mint leaves  
1 cup granulated sugar  
1 cup water

Step 1 – Make the mint simple syrup. In a small saucepan, stir together sugar, mint leaves, and water and bring to a simmer over medium heat, stirring to help sugar dissolve. Let sit for 15 minutes to allow the mint to infuse. Strain through a fine mesh sieve to remove the mint and then pour into an airtight container and cool in the fridge.

Step 2 - In a blender add lemon juice, balsamic, 1 cup of Mint Simple Syrup, and 1 cup frozen raspberries. Blend until combined.

Step 3 – Pour the lemonade through a fine mesh strainer, into a pitcher. Stir in cold water, ice cubes, and lemon slices. Taste and add simple syrup. Chill in the fridge completely and top up with ice cubes before serving.