

July Recipe of the Month

"Now that the weather is getting warmer you're probably looking for a cold drink. I'm going to give you two recipes for Lavender Lemonade. You'll need some culinary lavender buds (available at www.pleitezlavender.com). The first one is a quick and easy recipe, lemonade with lavender. The second is more like a sweet tea, lovely but a little more time consuming to make. Try them both and see which one you like best.

Lavender Lemonade

Put 2 Tbsp. culinary lavender buds in 2 quarts of water, bring to a boil. Turn off heat and allow mixture to steep for 10 minutes. Strain out the lavender and pour water into serving container. Add lemonade powder or frozen lemonade according to the directions. Serve over ice with a slice of lemon and a lavender stem.

Lovely Lavender Lemonade

Syrup: In a saucepan combine 1 cup sugar, 2 Tbsp. culinary lavender buds, grated zest of 1 lemon. Add 2 cups water and heat to boiling, cook for 1 minute. Strain through a cheesecloth into a container, squeezing cloth to extract all the liquid.

In a 2-quart pitcher, combine syrup, 4 cups of water and 1/2 cup freshly squeezed lemon juice. Chill.

Serve over ice with a lemon slice and lavender stem or mint sprig.