

DRINKS & DESSERT

Lavender Lemonade

I first made this for dinner on the day I taught “Lavender’s Blue” for music class, getting the idea from Susie at our local nursery where I bought the lavender plant.

around 10 lavender blooms
about 1/4 cup sugar or honey
lemonade concentrate or (fresh) lemon juice*

*You’ll need sugar or other sweetener, such as agave syrup or honey, if making it with lemon juice

Put the lavender, sugar or honey, and lemonade concentrate in a small saucepan and heat until sugar is dissolved. Pour into a pitcher, adding water as per directions on can or to taste if homemade.

Here is the *Taste of Home* website version: (<http://www.tasteofhome.com/recipes/lavender-lemonade>)

2-1/2 cups water
1 cup sugar
1 tablespoon dried lavender flowers
2-1/2 cups cold water
1 cup lemon juice
Ice cubes

In a large saucepan, bring water and sugar to a boil. Remove from the heat; add lavender. Cover and let stand for 1 hour. Strain, discarding lavender. Stir in cold water and lemon juice. Serve over ice. Yield: 6 servings.