

Huckleberry Lemonade

<http://userealbutter.com/2015/08/24/huckleberry-lemonade-recipe/>

huckleberry syrup

1 cup huckleberries, fresh or frozen will work

2 tbsps water

1/4-1/3 cup sugar (measure final liquid and add same measure of sugar)

lemonade

1 cup sugar

1 cup water

1 cup lemon juice, fresh squeezed

Make the huckleberry syrup: Place the berries and water in a small saucepan and bring to boil over high heat. Reduce to a simmer and let cook another 5 minutes. When the berries begin to give up some juice, mash them with the back of a spoon, spatula, or a masher. Pour the contents through a sieve if you want a smooth syrup or run through a food mill if you don't mind some pulp (seeds and guts – which are delicious). Measure the resulting purée and add the equivalent amount of sugar to a small saucepan with the huckleberry sauce (for example, if you get 1/4 cup of purée, add 1/4 cup of sugar). Stir together over medium high heat and bring to a boil. Reduce heat and simmer 1 minute. Let the syrup cool. Makes about 1/2 cup.

Make the lemonade: In a small saucepan, stir the sugar and water together over medium high heat until the sugar dissolves. Bring the simple syrup to a boil and let boil for a minute. Remove from heat and let cool. Mix the lemon juice and simple syrup together in a pitcher. Add enough water (2-4 cups, depending how strong you like it) to taste. Stir in the huckleberry syrup or pour a tablespoon on top of each glass of lemonade. Serves 8.