

Lavender Lemonade

<http://userealbutter.com/2012/06/04/lavender-lemonade-recipe/>
inspired by [Native Foods](#)

4 tbsps (1/4 cup) culinary lavender*
2 cups boiling water
2/3 cup sugar
1 1/2 cups fresh lemon juice (about 8 lemons)
2 cups cold water

* Culinary lavender is lavender harvested for the purposes of cooking/eating. Please don't buy the perfumed air-freshening kind because that is going to be utterly gross. If you want your lemonade to turn pink, you need to get the hidcote variety (that's the only one that turns it pink).

Steep the lavender in 2 cups of boiling water for 15 minutes. Strain through a fine-mesh sieve and discard the lavender. Place the lavender tea and the sugar in a small saucepan and set over high heat, stirring until the sugar dissolves (you don't have to put it over heat, but I do this because I'm impatient and want the sugar to dissolve faster and completely). Remove from heat and let cool to warm. Stir in the lemon juice. Stir in the cold water. Add more to taste. I prefer to keep mine on the concentrated side because I like to mix it with seltzer water when I serve it. Serve over ice. Makes about 6-8 cups depending on how dilute you want it.