

Lavender Lemonade

Yield: About 6 cups

1 cup granulated sugar
2 tablespoons dried lavender buds*
Grated zest of 2 lemons
6 cups water, divided
1/2 cup fresh lemon juice

Combine the sugar, dried lavender and lemon zest in the bowl of a food processor fitted with a steel blade attachment. Process for 30 seconds. Transfer the sugar mixture to a medium stainless-steel saucepan and add 2 cups water. Place the pan over medium-high heat and bring the mixture to a boil. Boil for 1 minute and then strain the lavender syrup into a large pitcher. Discard the solids. Refrigerate the syrup until thoroughly chilled. Stir in the remaining 4 cups water and lemon juice. Chill again as needed. Serve with ice.

*Use a culinary variety of dried lavender buds. See Winding Brook Estate's Culinary Lavender Buds in "For the Kitchen" at the Lavender store.