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Herb Lemonade

By Jerry Traunfeld "The Herb Farm Cookbook"

Makes 1 ½ quarts

½ cup sugar

6 cups water

6 4-inch sprigs fresh rosemary

½ to ¾ cup freshly squeezed lemon juice (I have used Minute Maid frozen lemon juice with good results)

1. Bring the sugar and 2 cups of the water to a boil in a small sauce pan. Add the rosemary sprigs, cover, and remove from the heat. Let the syrup steep for at least 30 minutes.
2. Strain the syrup into a pitcher. Stir in ½ cup lemon juice and the remaining 4 cups water. Taste and add more lemon juice to taste. Refrigerate until thoroughly chilled.

Herb substitutions

In place of the rosemary, use 2 Tbs fresh lavender buds, 8 scented geranium leaves, ½ cup fresh mint sprigs, ½ cup fresh anise hyssop leaves, or ½ cup fresh basil leaves.

To make a sparkling lemonade

Substitute 4 cups sparkling water for still water when adding to syrup and lemon juice.