

BLACKBERRY LEMONADE

Take just one sip of this heavenly lemonade and we promise you'll be hooked!
Enjoy this delightful twist on a classic beverage all summer long.

Servings: 6 eight oz. glasses



INGREDIENTS:

- ½ cup granulated sugar
- 6 cups water
- 1 cup fresh blackberries
- Juice from 3-4 lemons

DIRECTIONS:

1. Make a blackberry simple syrup. Combine sugar and 1 cup water in a small saucepan. Cook over medium-high heat, stirring until the mixture comes to a boil and the sugar has dissolved. Add the blackberries. Reduce the heat to low and simmer until blackberries are broken down and softened (about 3-4 minutes). Remove from heat and let cool to room temperature.
2. Strain the syrup through a fine-mesh sieve.
3. Pour the remaining 5 cups of water and the lemon juice into a pitcher. Whisk in the blackberry simple syrup and chill in the refrigerator for about 30 minutes.
4. When chilled, serve over ice with a slice of lemon and fresh blueberries for garnish.

Other tasty options: serve with fresh mint, fresh basil leaves, grated ginger, or rim the glass edge with sugar and cayenne for a spicy accent.

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