



STRAWBERRY-BASIL LEMONADE

MAKES 8 servings **PREP** 15 minutes
STEEP 10 minutes

- 2 cups strawberries, hulled and diced, plus extra for garnish (optional)**
- 1 cup plus 2 tablespoons sugar**
Rind of 1 lemon (carefully removed with a peeler, making sure not to include the white pith)
- ½ cup fresh tightly packed basil leaves, plus extra for garnish (optional)**
- 1½ cups fresh lemon juice (from about 6 lemons)**
- 1 cup vodka (optional)**

① Combine strawberries and 2 tablespoons of the sugar. Set aside.

② In a small, lidded pot, combine **1 cup water**, remaining 1 cup sugar, the lemon rind and basil over medium-high heat. Stir until sugar dissolves. Cover, remove from heat and steep 10 minutes. Strain and cool.

③ In a pitcher, stir together strawberries, lemon juice, lemon-basil syrup, **2 cups ice** and **2 cups cold water**. (For an adult tweak, replace 1 cup of the water with **1 cup vodka**.) Fill 8 glasses with ice and pour lemonade into each. Garnish with extra strawberries and basil, if desired.

PER SERVING 131 CAL; 0g FAT (0g SAT); 0g PRO;
35g CARB; 1g FIBER; 1mg SODIUM; 0mg CHOL