



COOKS ON MAIN

for the everyday chef

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Wild Berry and Basil Lemonade

Makes 5.5 cups lemonade

We can't think of anything more thirst quenching than freshly-squeezed, sweet-tart lemonade. The addition of mixed berries and basil take this classic beverage into new territory as an ultra-refreshing, summer cooler.

Ingredients:

1 cup freshly squeezed lemon juice, about 4-6 lemons
1/2 cup raspberries, plus more for garnishing
1/2 cup blackberries, plus more for garnishing
4 cups water
1 cup sugar
Lemon slices, for garnishing
Fresh basil, for garnishing

Directions:

1. In a high-powered blender, combine the lemon juice, raspberries, and blackberries until all the ingredients are pureed. Strain the juices through through a fine sieve; discard the seeds.
2. In a pitcher, combine the lemon-berry juice with the water and sugar and stir with a wooden spoon until the sugar dissolves. Fill the pitcher with ice and serve immediately, or store in the refrigerator for up to 3 days. Serve with fresh basil, more berries, and lemon wedges.