



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY  
FOR THE WELL-STOCKED KITCHEN

1675 Route 9 | Suite 108 | Clifton Park, NY 12065 | (518) 371-4450 | [spoonandwhisk.com](http://spoonandwhisk.com)

### **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.