

## LAVENDER LEMONADE

2 C Water

1 C Honey

2 Tbsp. fresh or dried lavender buds (food grade)

1 C freshly squeezed lemon juice

For syrup - in medium saucepan combine the water, honey and lavender buds. Bring to boil over medium heat; immediately remove from heat. Let steep 10 minutes. Pour syrup through a fine mesh sieve into a 2 quart pitcher; discard lavender buds. Let cool to room temperature; stir in lemon juice. Cover and chill 4 to 24 hours. We adjust to taste and sometimes add a little more water. Personal choice.

(If desired - before serving combine chilled syrup, 6 to 8 ounces of vodka and 2 cups of sparkling water. Pour over ice cubes in tall glasses. Add a sprig of lavender to the glass.)