## Beverages

## Sparkling Basil Lemonade

Wendy O'Connor - Spokane, WA
Better Homes and Gardens Magazine - May 2012
Servings: 16
4 cups water
3 cups sugar
2 cups (about $11 / 2 \mathrm{oz}$ ) fresh basil leaves
2 one-liter bottles club soda, chilled
2 cups lemon juice
ice cubes
1 fresh jalapeno chile pepper, sliced fresh basil leaves

For the basil syrup, in a large saucepan combine the water, sugar and two cups of the basil leaves. Bring to boiling over medium-high heat. Reduce the heat.
Simmer, uncovered, for 20 minutes. Strain and discard the leaves.
Cover and chill the syrup for 2 to 24 hours.
For the lemonade, in a very large punch bowl, combine the chilled syrup, club soda and the lemon juice.
Serve over ice and garnish with the jalapeno slices and fresh basil leaves.
Yield: 16 8-ounce servings

