



## Old fashioned Lemon Basil Lemonade

### *Lemon Basil Syrup*

- 1/2 cup loose packed Lemon Basil leaves
- 2 cups Sugar
- 1 cup Water
- 1/2 Lemon

### *Old Fashioned Lemonade*

- 12 ounce Glass filled with Ice
- 1 Lemon
- 1 tablespoon Lemon Basil Syrup (this is to your preference of sweetness)



Bring water in a saucepan to a boil; add sugar, lemon basil leaves and ½ lemon (without squeezing it) to the water and stir.



*Ramona's*  
**BASIL GARDEN**



Bring the mixture to a boil.

Once the mixture comes to a boil, turn the heat down and allow the mixture to remain at a simmering boil for about 5 minutes.

Cool the mixture to room temperature.



Strain the basil leaves, and discard the lemon.

You can refrigerate the lemon basil sugar water in an airtight container.



# Ramona's BASIL GARDEN



## Making a Glass of Lemonade

Squeeze lemon juice from one fresh lemon into a glass filled with ice.

Add some lemon basil syrup (this is to your preference to how sweet you like your lemonade) and fill the glass with filtered water.



Put another glass on top of the glass and shake the mixture well.



Garnish with lemon and  
Lemon Basil.