

Honey Mint Lemonade

SIMPLE INGREDIENTS. BIG REFRESHMENT. SOUTHERN STYLE.

There's something about a tall glass of homemade lemonade that just feels like home. Add a touch of honey and fresh mint, and you've got a simple drink that's sweet, refreshing, and perfect for porch sittin', backyard gatherings, or any warm day that needs a little brightenin'.

INGREDIENTS

- 1 cup fresh lemon juice (about 4-6 lemons)
- 3/4 cup honey (or to taste)
- 4 cups cold water (adjust for desired sweetness)
- 1/2 cup fresh mint leaves (plus extra for garnish)
- Ice
- Lemon slices (for garnish)

DIRECTIONS

Step 1: In a small saucepan, combine honey and 1 cup of water. Heat over medium heat, stirring until the honey is completely dissolved. Remove from heat and let cool.

Step 2: In a large pitcher, combine the lemon juice, cooled honey syrup, and remaining 3 cups of cold water.

Step 3: Add fresh mint leaves and gently muddle (or lightly crush) to release the flavor.

Step 4: Stir well, chill, and serve over ice.

Step 5: Garnish with lemon slices and a sprig of fresh mint.

Mabel's Tip: Roll the mint leaves gently between your fingers before adding them to the pitcher - it helps release their natural oils and gives your lemonade even more fresh flavor!

Non-alcoholic. Contains: none of the top 9 allergens in the base recipe. Always check your specific brands.