

Lavender Lemonade



- 6 cups of water
- 1 cup of sugar
- 2 cups of fresh lemon juice
(about 6 lemons)
- 1 heaping Tbs. lavender buds

In a small saucepan, bring 2 cups of water and the sugar to a boil. Remove from heat. Add lavender buds to an herb diffuser or tie up in a piece of cheesecloth and place in the hot water and let it steep for about 3 hours. Remove lavender from sugar water, Add lemon juice and the rest of the water. Garnish with lemon slices. Serve cold over ice.

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