

# Blueberry Basil Lemonade

**Prep Time:** 15 minutes

**Cook Time:** 5 minutes

1/2 C fresh blueberries

1/4 C sugar

1/2 C water

1/2 C brewed Blueberry tea, cooled

1 C fresh lemon juice (about 4-6 lemons)

3 C cold water

1/4 C fresh basil leaves, torn

Ice cubes

Lemon slices and fresh blueberries for garnish (optional)

**Prepare the blueberry syrup:** In a small saucepan, combine the fresh blueberries, sugar, and water. Bring to a boil over medium heat, stirring occasionally. Reduce the heat and let it simmer for 5 minutes, until the blueberries are soft and the mixture has thickened. Remove from heat and let it cool. Strain the syrup through a fine mesh sieve to remove the solids.

**Mix the lemonade:** In a large pitcher, combine the blueberry syrup, brewed tea, fresh lemon juice, and cold water. Stir well.

**Add the basil and ice:** Add the torn basil leaves and ice cubes to the pitcher.

**Serve chilled:** Pour the lemonade into glasses and garnish with lemon slices and fresh blueberries if desired. Enjoy this refreshing blueberry basil lemonade.