

Blueberry-Basil Limeade



Servings: 6

1 cup sugar

5 cups water

3 sprigs fresh basil

1 1/2 cups lime juice

6 ounces fresh blueberries

In a small sauce pan heat sugar and 1 cup of water over medium-high heat. Stir occasionally until the sugar has dissolved. Remove from the heat.

Add basil and let steep for 30 minutes. Strain into the pitcher. Discard the basil.

Stir in lime juice and 4 cups cold water. Mix to combine.

Chill in the refrigerator for 4 hours or until ready to serve.

Add blueberries to the pitcher.

Pour into glasses.

Serve

Per Serving (excluding unknown items): 161 Calories; trace Fat (0.7% calories from fat); trace Protein; 43g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 10mg Sodium; 37g Total Sugars; 0mcg Vitamin D; 17mg Calcium; trace Iron; 95mg Potassium; 12mg Phosphorus. Exchanges: .