



RECIPES FROM: chimacum corner farmstand

Herb lemonade makes a refreshing pick me up on a summer afternoon. Steeping herb leaves in hot water so they'll fully release their flavor is a quick way to make a delicious beverage.

You can use Compass Rose Farms Summertime Tea blend – sold fresh at the Chimacum Corner Farmstand. This gorgeous blend includes pineapple mint with it's cheerful variegated leaves. Or you can use any number of herbs you have around the garden and kitchen.

HEIDI'S HERBED LEMONADE (makes one gallon)

Ingredients:

- Your favorite or abundantly available herbs: 5 sprigs of Compass Rose Farm Summer Tea Herb Blend and/or big handful fresh mint leaves and/or ¼ cup dried culinary lavender blossoms and/or 1 cup fresh basil leaves
- 12 cups water
- One 12oz. can thawed Organic Cascadian Farm lemonade concentrate

Directions:

1. Put your herbs into a bowl or pitcher that will hold 6 cups of hot water.
2. Bring 6 cups of water to a boil in a medium-sized pot, and pour the boiling water in with herbs. Let steep for 30-60 minutes.
3. Strain herb water into pitcher.
4. Add 6 cups of cold water and 1 can of thawed lemonade concentrate.
5. Stir the contents of the pitcher until the lemonade is completely mixed.
6. Chill the lemonade.
7. Serve over ice with an herb sprig and an edible flower or two if you have them in your garden.

