

## Vanilla Basil Lemonade

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com).*

Serves 6

### Ingredients

- 3 cups water
- 1 vanilla bean, split lengthwise
- 1 cup basil leaves, lightly torn
- 3/4 cup sugar
- 1 cup lemon juice
- Fizzy or seltzer water
- Lemon wedges, for garnish (optional)
- Basil sprigs, for garnish (optional)



### Instructions

1. Heat the water, vanilla bean, basil leaves and sugar in a large saucepan over medium heat. When the water comes to a simmer, remove the pan from the heat and cover it with a lid. Let the mixture steep for about 15 minutes. Strain the mixture. (Do not scrape the vanilla bean, simply lay it out to dry on your counter and use it again the next time you make basil lemonade.) Add the lemon juice and chill.
2. Divide the lemonade among 6 tall, ice-filled glasses, top with about 1/4 cup fizzy water and garnish with lemon wedges and basil sprigs.
3. To make this beverage more adult, pour the lemonade over ice into short rocks glasses along with a 2 oz. shot of vodka, rum or tequila. Fizzy water optional.

*Make-ahead:* This lemonade can be made up to 4 days in advance.