

# Honey Rosemary Lemonade

*Recipe provided by [www.honey.com](http://www.honey.com)*

## **Makes 12 servings**

12 lemons, to make about 2 cups of juice

½ cup of sage honey, or a local variety

Fresh rosemary

1 cup + 8 cups water

Make a simple syrup: Combine the honey with ½ cup water in a small saucepan. Bring to a boil. Turn off heat. While the syrup is still hot, add whole rosemary sprigs and leave in the syrup. Squeeze 12 lemons. Combine the lemon juice with the rosemary syrup. Add water to syrup/juice mixture. Add more water if needed, remembering that once you add the juice to ice in a glass, the ice will melt and dilute the mixture to some degree.