

Recipe inspired by *Cooking Light Magazine*, June 2012 and the Tupelo Honey Café in Asheville, North Carolina.



## Rosemary Peach Lemonade

*For the rosemary syrup:*

3-4 large sprigs of rosemary  
3/4 c sugar  
1 c water

*For the peach lemonade:*

4 c water  
2 c peaches, chopped  
3/4 c sugar  
1-1/2 c fresh lemon juice

*For the syrup:*

Combine the water, rosemary and sugar in a medium saucepan and bring to a simmer. Simmer on low until thickened and well-infused 15-20 minutes. Remove from the heat, strain and discard the rosemary sprigs. Place in the refrigerator to cool.

*For the peach lemonade:*

Combine the water, peaches and sugar in a saucepan and bring to a boil over medium-high heat. Once boiling, reduce the heat and simmer for 5 minutes. Turn off the heat and let the peach mixture stand for 5 minutes then carefully pour it into a blender. Remove the center piece of the blender lid, allowing steam to escape, and place a towel over the blender lid. Blend until smooth and pour into a large mixing bowl. Refrigerate the peach juice until chilled, about 2 to 3 hours.

Next strain the peach mixture through a sieve over another bowl. Press the solids to extract as much juice as possible. Discard the solids. Finally add the lemon juice and reserved rosemary syrup to the peach mixture. Stir to combine. Add rosemary peach lemonade to a pitcher and chill, or serve immediately with ice.