

Strawberry Basil Lemonade

Turn basic lemonade into this “show stopping” beauty of a beverage.

Ingredients:

10 lemons, juiced, approximately 1 cup of lemon juice
½ cup super fine sugar
4 cups water
12 strawberries, hulled and sliced
⅓ cup fresh basil, coarsely chopped

Directions:

1. Combine lemon juice, sugar and water in a large pitcher. Stir until sugar is dissolved.
2. Add the strawberries and basil. Using an immersion blender, blend the mixture for about 20 seconds just until the mixture turns pink and the basil is finely chopped.
3. Serve with lots of crushed ice and enjoy.

Yield: 1 quart

Basil-Lime Shortbread

Chopped basil in a cookie is delightful.

Ingredients:

¾ cup unsalted butter
½ cup powdered sugar
¼ teaspoon vanilla extract
½ teaspoon salt
1½ cups all-purpose flour
¼ cup finely chopped fresh basil
2 tablespoons fresh lime zest

Directions:

1. In a medium bowl and using an electric mixer at medium speed, cream the butter and powdered sugar together until light and fluffy. Beat in the vanilla extract and salt.
2. In a small bowl, toss together the flour, basil, and lime zest. With the mixer at low speed, add the flour mixture to the butter mixture, and mix until the dough just comes together and forms a ball. Remove the dough from the bowl, wrap tightly with plastic wrap, and refrigerate for 2 hours.
3. Preheat oven to 350°F. Line 2 baking sheets with parchment paper, and set aside.
4. On a lightly floured surface, roll the dough out to 1/8-inch thickness, and using a 2-inch round fluted cutter, cut cookies. Place on prepared baking sheet, and bake for 8-10 minutes, or until edges begin to brown. Cool on wire racks before serving.

Yield: 24 cookies