

Refreshing Summer Beverages

Honey Lemon Balm Spritzer

½ cup honey
2 cups warm water
½ cup lime or lemon juice
1 cup cold water
1 cup tightly packed lemon balm
Sliced lemon or lime
2 cups cold sparkling water

In a large pitcher, mix honey and warm water. Add lemon (or lime) juice and cold water. Mix well. Crush lemon balm and add to pitcher. Use a muddler or wooden spoon to smash lemon balm. Add lemon (or lime) slices and refrigerate for at least one hour. Before serving, add sparkling water.

Makes 6 servings. Garnish glasses with citrus slices and lemon balm.
For an alcoholic version, add 1-ounce light liquor per serving.

French 75

1 oz of your favorite infused gin (i.e juniper, citrus, spice, etc.)
½ oz fresh lemon juice
½ oz chamomile syrup*
Champagne

Add all ingredients to a cocktail shaker except champagne. Add enough ice to fill the shaker, then shake for 8-10 seconds. Strain into champagne flute or coupe and top with champagne. Garnish with a twist of orange peel.

* To make chamomile syrup, brew chamomile tea about twice as strong as you would normally. Add sugar in a 1:1 ratio and mix until incorporated.

Frozen Apple Margarita

Salt, to serve
1 lime, halved
2 cups Sparkling Apple Juice
2 teaspoons finely grated lime zest
2 tablespoons lime juice
4 cups ice cubes
4 slices green apple
1 cup tequila (optional)
Lime zest, to serve



Place salt on a plate. Run the cut side of the lime around the rims of serving glasses. Dip in the salt to coat. Place sparkling apple juice, tequila *optional, lime zest, lime juice, and ice in a blender and blend until smooth. Pour evenly among the glasses. Garnish with apple slices and lime zest.

Maple Mint Lemonade

$\frac{3}{4}$ cup freshly squeezed lemon juice (approx. 6 medium lemons)

8 cups water

$\frac{1}{2}$ cup maple syrup

Fresh mint leaves

Lemon wedges

Stir all ingredients together in a large pitcher. Taste and adjust for preferred sweetness. Refrigerate for at least 8 hours. Strain mint leaves. Pour into serving glasses, and garnish with lemon wedges and fresh mint leaves.