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**

¾ cup freshly squeezed lemon juice (approx. 6 medium lemons)
8 cups water
½ 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.