

Our State eats

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Rosemary Peach Lemonade

Yields: 4 servings.

- 1½ cups peach nectar**
- ½ cups water**
- ¼ cups rosemary simple syrup (recipe follows)**
- 1 cup freshly squeezed lemon juice**

In a 2-quart container, combine peach nectar, water, simple syrup, and lemon juice. Stir well. Cover and refrigerate until well chilled before serving.

Rosemary Simple Syrup

- 1½ cups water**
- 1 cup sugar**
- 4 (5-inch) stalks fresh rosemary**

Combine water, sugar, and rosemary in a medium saucepan and bring to a boil over medium heat, stirring until sugar is dissolved. Pour syrup through a fine-mesh strainer into a container to remove rosemary stalks and leaves. Let syrup cool, then store in an airtight container in the refrigerator for up to one week.

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