

Our State eats

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Blueberry Lemonade

Makes 4-6 servings.

- 1 cup sugar**
- 6 cups water**
- Finely grated zest of 1 lemon**
- 1 pint fresh blueberries, rinsed, stems removed**
- Juice of 6 large lemons**
- Ice**
- Slices of fresh lemon, for garnish**

Mix sugar, water, and lemon zest in a saucepan. Warm over medium-high heat, stirring to dissolve the sugar. Once sugar has completely dissolved, remove pan from heat, and pour mixture into a large glass pitcher. Combine blueberries with the lemon juice in a blender, and puree. Add to the pitcher, and stir well to blend. Pour lemonade through a sieve to remove the blueberry skins. Chill from 2 hours up to 24 hours. Pour lemonade over tall, ice-filled glasses, and garnish each with a lemon slice.



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