

Our State eats

Published in the June 2021 issue of Our State

Peach Jam & Basil Lemonade

Yield: 1 drink.

- 2 ounces freshly squeezed lemon juice
- 1½ ounces simple syrup
- 1 teaspoon peach jam
- 4 basil leaves (optional)

MAKE IT HARD:

- 2 ounces bourbon (Lentz likes CB Fisher's Bottled in Bond Bourbon)
- 1 ounce freshly squeezed lemon juice
- ¾ ounce simple syrup
- 1 tablespoon peach jam
- 4 basil leaves (optional)

For the simple syrup: Bring 1 cup of water to a boil. Remove from heat and add 1 cup of sugar. Stir until sugar has dissolved.

For the drink: Combine bourbon (if using), fresh lemon juice, simple syrup, peach jam, and basil leaves in a shaker tin (or a Mason jar with the lid closed). Add ice. Shake ingredients vigorously. Strain out ice and basil. Serve in glass with ice. Garnish with a basil leaf and peach slices (if desired).

My Lady Grey Lemonade

Yield: 1 drink.

- 2 ounces Earl Grey tea syrup (Lentz likes Greensboro-based BitterWitch Brews' blend of Earl Grey tea)
- 2 ounces freshly squeezed lemon juice
- Soda water

MAKE IT HARD:

- 2 ounces vodka (Lentz likes Cathead Honeysuckle Vodka)
- 1 ounce BitterWitch Earl Grey tea syrup
- 1 ounce freshly squeezed lemon juice
- Soda water



For the Earl Grey syrup: Steep Earl Grey tea bag in 1 cup of hot water per package directions. Add 1 cup of sugar. Stir until sugar has dissolved.

For the drink: Combine vodka (if using), Earl Grey syrup, and fresh lemon juice in a shaker tin (or a Mason jar with the lid closed). Add ice. Shake ingredients vigorously. Pour into a glass, top with soda water as desired, and enjoy. Garnish with a dried lemon slice and flower petals (if desired).

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Raspberry-Basil Lemonade

Yield: 6 servings.

- 2 cups sugar**
- 2 cups water**
- ¼ cup whole, fresh basil leaves**
- ¼ cup whole, fresh mint leaves**
- 1½ cups fresh raspberries**
- 1 gallon cold water**
- 2 cups fresh lemon juice**
- Ice**
- 1 lemon, sliced, for garnish**
- 12 raspberries, for garnish**
- 6 mint sprigs, for garnish**

Make a simple syrup by adding the sugar, 2 cups of water, and basil and mint leaves to a medium saucepan. Bring to a boil over low heat. Stir until the sugar dissolves, then remove from the heat and set aside to cool. When syrup has cooled, remove the basil and mint from the saucepan.

In a food processor, puree 1½ cups of raspberries. Place a fine sieve over a bowl. Pour the puree into the sieve, and use a spatula to press it through. Discard seeds.

Add the gallon of cold water and the lemon juice to a large pitcher. Add the simple syrup and the raspberry juice. Stir well. Pour the lemonade into tall glasses filled with ice. Garnish each with lemon slices, raspberries, and a mint sprig.



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Our State eats

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Rosemary Peach Lemonade

Yields: 4 servings.

- 1½ cups peach nectar**
- ½ cups water**
- 1¼ 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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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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Spiked Blueberry Lemonade Punch

Blueberry Lemonade:

- ½ cup sugar
- 1 cup blueberries
- ½ cup lemon juice
- 2½ cups water, divided

Cocktail Punch:

- 1 cup vodka
- 5 cups ginger ale, chilled
- 1 750-milliliter bottle champagne, chilled
- Lemon slices
- Superfine sugar for garnishing glass rims
- Frozen blueberries as “ice cubes” (optional)

For the blueberry lemonade: In a small saucepan over medium heat, mix 1/2 cup water, blueberries, and sugar. Bring mixture to a boil and wait for berries burst, about 10 minutes. Strain the mixture through a fine-mesh sieve into a pitcher. Add lemon juice and remaining 2 cups water. Chill until cold.

For the cocktail punch: Add vodka to pitcher. Just before serving, stir in ginger ale and frozen blueberries. Run lemon slice along rim of each serving glass. Coat rim with superfine sugar, tapping gently to discard the excess. Fill each glass with equal parts spiked blueberry lemonade and champagne.



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Watermelon Arnold Palmer

Yield: About 6-8 servings.

- 1 quart green tea, chilled**
- 1½ quarts lemonade, plus 2 cups, chilled**
- 6 cups watermelon**
- 2 lemons, cut into small pieces**
- 2-3 ice cube trays, depending on size**

Puree watermelon in blender and strain. Add 1 cup of lemonade for every 2 cups of watermelon juice. Put 2 or 3 pieces of diced lemon into each cube section. Fill trays with melon-juice mixture. Freeze for several hours or overnight.

To serve, fill glasses with watermelon cubes. Top with half tea and half lemonade.



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Our State eats

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Bourbon Lemonade

- 1 part bourbon**
- 2 parts lemonade**
- 1 part triple sec (orange liqueur)**
- Sprig of rosemary for garnish (optional)**

Pour ingredients in a glass over ice and stir to combine.

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