

Our State eats

Published in the May 2018 issue of Our State

Fresh Mint-Basil Limeade

Yield: 10 to 12 servings.

- 1 cup fresh lime juice**
- 1 cup honey**
- 8 cups water**
- 2 tablespoons fresh basil leaves, chopped**
- 1 cup fresh mint leaves, chopped**
- 4 fresh limes, sliced**
- Fresh mint sprigs (for garnish)**

In a pitcher, mix together lime juice and honey until honey dissolves. Stir in water, chopped basil, and chopped mint. Refrigerate for 2 hours or overnight. Strain limeade through a colander into another pitcher. Serve over ice with slice of lime and fresh mint.



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