

Sparkling Lavender Lemonade

Yields 10-12 Servings

5 cups	water
2 cups	sugar
1/2 cup	lavender flowers
2 cups	fresh squeezed lemon juice (pink, Meyer or Eureka)
2 bottles	sparkling water (750ml)
1	sliced lemon
6	lavender sprigs
6	mint sprigs

Bring water and sugar to boil over medium heat, stirring to dissolve sugar. Add lavender blooms. Cover. Remove from heat. Steep 1 hour. Strain through fine sieve into large pitcher. Stir in lemon juice. Add sparkling water. Fill pitcher with ice. Garnish with lemon slices, sprigs of lavender and mint.

Bon Appetit....Executive Chef Bernard Guillas

The Marine Room, La Jolla

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