

chattavore

BASIL LIMEADE

Prep Time: 5 minutes

Cook Time: 5 minutes

Yield: 1 1/2 cups syrup

Serving Size: 1/4 cup

- zest of two limes
 - juice of two limes plus enough water to make a full cup
 - 1/2 cup sugar
 - 1/2 cup chopped fresh basil
 - ice, for serving
 - water, club soda, or seltzer water, for serving
1. Combine the zest, juice/water, and sugar in a small saucepan over medium-high heat. Bring to a boil, stirring constantly, until sugar is completely dissolved. Remove from heat and stir in the basil. Allow to cool to room temperature. Strain into a jar and refrigerate until ready to serve.
 2. To serve, fill a 16-ounce glass with ice. Add 1/4 cup syrup. Fill glass with seltzer, club soda, or water and stir to combine.