



# Rosemary Limeade

For simple syrup, combine water and sugar in saucepan. Bring to boil, stirring as sugar dissolves. Boil undisturbed and uncovered for 10 minutes. Remove from heat, add rosemary and let mixture steep, covered, for one hour. Meanwhile juice enough limes for 4 cups of lime juice. Patience while juicing :-)...it's worth it. This will take a whole bag of limes. After the simple syrup has steeped for one hour, combine simple syrup with 4 cups of lime juice and 10 cups of water. Stir it up and ice it down. Garnish with lime rounds and sprigs of rosemary. Makes about a gallon. \*Reduce the amount of sugar to your liking.

## ***Simple Syrup***

**4 cups water**

**3 cups sugar**

**1 stem of fresh rosemary**

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**4 cups fresh lime juice**

**10 cups of water**