

Turkish Mint Lemonade

1 1/3 cup lemon juice (from 6-8 large organic lemons)
1 cup packed, chopped mint leaves
2 tablespoons ginger
6 cups boiling water
2/3 cup granulated sugar (or honey if you prefer)
4 cups cold water

1. Combine lemon juice, mint leaves and ginger in a bowl.
2. Pour 4 cups boiling water over mixture and stir well. Cover and let steep for 30 minutes.
3. Combine sugar and 2 more cups of boiling water to create a syrup. Mix well to assure that the sugar dissolves completely.
4. Cool to room temperature, approximately 30 minutes.
5. Strain the mint-lemon-ginger mixture through a fine mesh sieve.
6. Add the sugar syrup to the strained liquid and add 3-4 cups of water depending on how strong/tart you want the lemonade to taste.
7. Refrigerate until ready to drink, at least one hour.
8. Add ice cubes to pitcher, and pour in lemonade.
9. Serve with a sprig of mint in each glass.