

YIELDS: 10

Sparkling Blackberry Lemonade

Everyone knows lemonade is a summer classic, but, sometimes, even lemonade needs a little upgrade! If I've made one thing clear in this section of the cookbook, it's that I love adding fresh fruit to a drink recipe. It's just such a great way to add new natural flavor to a cocktail without the excess sugar! This recipe also calls for Stevia instead of sugar, so it's a double win. Top it with mint for garnish, and you have lemonade 2.0!

PREP TIME	TOTAL TIME
15 Minutes	15 Minutes

Ingredients:

8 medium lemons
2 TSP stevia
1 C blackberries
8 C sparkling water
mint for garnish



Instructions:

To make the lemonade squeeze the juice from 7 of the lemons and juice to a large pitcher. Make sure that you keep any of the seeds from getting into the pitcher.

Add stevia to the lemon juice and whisk until combined.

Add blackberries to the pitcher and with a large wooden spoon, mash until you have released some of the juice from the blackberries.

Add sparkling water and stir to combine.

Slice the remaining lemon and add to the pitcher.

Serve with ice and mint for a garnish.

Makes ten 8 oz drinks.