

# BASIL INFUSED STRAWBERRY PINEAPPLE LEMONADE



EMILY G'S™  
JAM OF LOVE

3 c sugar

1/2 jar **Emily G's Strawberry Pineapple Jam**

1 lb strawberries, hulled and diced small, plus extra for garnish

1/2 c fresh basil leaves-tightly packed, plus extra for garnish

2 C fresh lemon juice

3 1/2 quarts cold water, plus 1 cup for cooking strawberries

Bring 1 cup water to a boil in a medium saucepan. Add the sugar and stir until dissolved. Add jam, strawberries and basil, cook at a simmer for 5 minutes stirring frequently. Remove from heat and let stand until completely cool. Strain strawberry-basil syrup by pushing it through a strainer and discard any remaining large pieces.

In a one-gallon container, add lemon juice, water and strawberry-basil syrup. Stir until well mixed. Stir in garnishes, if desired.

*Option:* Add 2 oz of vodka for every 8 oz of lemonade.

