## **Lavender Simple Syrup and Lavender Lemonade**

By Joseph Downs, Lavender Boutique

Lavender Simple Syrup

2 cups water 1/2 cup Lavender Bud 1 cup sugar

Bring water and bud to a boil (lid on). Add sugar and stir until dissolved. Simmer for 15 minutes (lid on). Remove from heat and let steep for 15 minutes. Strain bud and refrigerate for up to one week.

## Lavender Lemonade

8 scoops of Countrytime lemonade (or 10.4 Oz) Fill water to the 3-quart line 2 cups of Simple Syrup

