



Sage (or Chamomile) Lemonade

Yield: 1 quart

Ingredients:

8-10 sage leaves (or 12 chamomile flower heads), rinsed gently to remove any dirt or sand
3 Tablespoons sugar (white, raw, brown, etc)
3 Tablespoons lemon juice
Water

Place rinsed sage leaves in a 1 quart container (a Ball jar works nicely). Pour 1 cup boiling water over them and allow to steep for approximately 10 minutes. Remove the leaves with a fork and discard. Add lemon juice and sugar, then fill the jar the rest of the way with cold water and ice.



2 of our varieties of sage



chamomile



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