



## Lemon Myrtle Lemonade

### Ingredients

- 15 lemon myrtle leaves (washed)
- 1 cup sugar
- 2 cups water
- 5 lemons

### Method

1. Place lemon myrtle leaves, sugar and water in a saucepan, and put it on the stove top on high. Boil until the leaves change to a paler shade of green (almost brown).
3. Take off heat, and put in the fridge to cool for one hour
4. Squeeze lemons and put the juice in a 2-litre jug
5. Take the cooled lemon myrtle/sugar/water mixture from the fridge
  - Optional - remove lemon myrtle leaves
6. Add the cooled lemon myrtle/sugar/water mixture to the jug
7. Top the jug up with water

**Makes 2 litres. Delicious with ice on a hot day.**