

Salt and Serenity

Raspberry Lemonade

If you want to get really fancy, serve this with flower ice cubes. Recipe below.

1 cup water
1 cup sugar
1-pint raspberries
1 cup freshly squeezed lemon juice, strained, to remove pulp and seeds
4 cups cold water

1. **Make simple syrup:** Place water and sugar in a small pot and simmer over medium heat, stirring occasionally, until the sugar dissolves and mixture is clear. Remove from heat, let cool slightly, then pour into a jar and refrigerate until totally cool.
2. **Puree and strain raspberries:** Place raspberries in blender or food processor. Puree until smooth. Strain raspberry puree through a fine mesh strainer. Discard seeds.
3. Mix simple syrup, lemon juice, raspberry puree, and cold water in a large pitcher. Taste. If you like a less tart lemonade, add up to an additional 2 cups water.

Floral Ice Cubes

I used [these silicone ice cube trays](#). Removal was very easy.

[Here is an excellent primer on edible flowers](#).

I purchased my edible flowers online from [Ottawa Edible Flowers](#). I suggest Googling local growers in your area to source them if you don't have any growing in your garden.

4 cups distilled water, boiled, and cooled (this makes clearer ice cubes)
24 edible flowers

Fill ice cube trays halfway with boiled and cooled distilled water. Place an edible flower in each cell. Cover each flower with a few drops of water to help it stay in place. Freeze for 12 hours, until solid. Remove from freezer and pour another layer of water to fill ice cube tray. Freeze for an additional 12-18 hours. They keep well in the freezer for about 2 weeks.