

Limonana

recipe adapted from Zahav Restaurant

Makes 12 oz (4 drinks)

Ingredients

24 mint leaves

8 sugar cubes (or 8 tsp. granulated sugar)

Ice

4 oz. fresh-squeezed lemon juice

12 oz. water

2 oz. verbena simple syrup (see recipe below), optional*

*Note that the syrup should be **made in advance**, as it needs to cool

4 to 6 oz. alcohol (bourbon, vodka, gin, or light rum)**

**For a non-alcoholic *limonana*, replace the alcohol with an additional 2 oz. each of lemon juice, verbena syrup, and water, or you can use 4 to 6 oz. club soda



Verbena Simple Syrup Ingredients

2 c. water

2 c. sugar

1 small bunch verbena (or you can substitute grated lemon zest, lemongrass, lemon thyme, thyme, tarragon, or basil)

To Make the Verbena Syrup

Combine all the ingredients in a sauce pot. Bring to a simmer over low heat and stir to dissolve the sugar. Cool overnight in the refrigerator and then strain.

To Mix the *Limonana*

Tear the mint leaves and place in the bottom of a large pitcher with the sugar cubes. Muddle the mint and sugar together using a muddler or the handle of a wooden spoon until the mint has turned dark green and is well-broken down.

Fill the pitcher with ice and add the rest of the ingredients. Stir well. You may want to add additional water, to taste.

For a frozen *limonana*, fill a blender cup with ice and add all of the remaining ingredients except for the water. Blend and adjust the consistency with water, to taste.

Enjoy!