

## Refreshing Aged Balsamic Lemonade

Has plain old lemonade become just a little boring? Give our Aged Balsamic Lemonade a try! The bright tart lemon flavor blended with the sweet tangy flavor of our Aged Balsamic makes a refreshing drink everyone will love.

6 servings

### Ingredients:

1 Cup White Granulated Sugar  
1 Cup Water, for the simple syrup  
1 Cup Freshly Squeezed Lemon Juice  
4 Tablespoons *More Than Olives Traditional Aged Balsamic Vinegar*  
2 to 3 Cups Cold Water  
1 Fresh Lemon, for slicing to use as garnish

First make the simple syrup. In a small saucepan, add the sugar and 1 Cup water. Bring to a simmer, stirring until the sugar dissolves completely. Remove the pan from the heat and let it cool.

Juice the lemons until you have at least 1 cup of juice. Any extra juice can be kept in the refrigerator for other purposes. Depending on the size of the lemon, you will probably need 4 to 6. A trick to getting the lemons to juice easier, is to roll the lemons back and forth on a counter or cutting board before cutting them in half.

To make the lemonade pour the fresh lemon juice and the cooled simple syrup into a serving pitcher. Add 2 cups of cold water and the *More Than Olives Aged Balsamic*. Taste the mixture. If it is too intense, add 1 more cup of water and retaste. Adjust the ingredients to your liking. It is best to chill the lemonade before serving. Remember when you add ice, it will melt and naturally dilute the intensity.

Since it is hard to determine beforehand the flavor profile (sour/sweet) of the lemons you have purchased, the proportions in this recipe may need to be adjusted to create the lemonade that is just perfect for you.

Serve with ice and sliced lemons.

## Strawberry Balsamic Lemonade

Pair sweet fresh strawberries, lemonade and some tangy Balsamic to create a great summertime beverage. Garnish with a ripe strawberry and sprig of mint for afternoon BBQ parties.

### Ingredients:

16 Ounces Pre-Made Lemonade

4 Tablespoons *More Than Olives Strawberry Balsamic Vinegar*

1 Tablespoon Fresh Mint, chopped

2 Ounces Fresh Strawberry Puree

2 Ounces Sparkling Water

Fresh Strawberries, for garnish

Fresh Sprigs of Mint, for garnish

To make the strawberry puree, take 4-5 fresh strawberries and remove the stems. Slice them and place in a small, deep bowl. Muddle or smash up the strawberries until they are juicy and broken up creating the puree. If you are making a larger batch of puree, you can use a blender or food processor.

In a Serving Pitcher, add the Lemonade, the chopped mint and the *More Than Olives Strawberry Balsamic Vinegar*. Stir to blend.

Then add the sparkling water and the strawberry puree. Stir gently just to incorporate.

Fill each glass ½ way with ice and fill with the strawberry lemonade. Garnish with a strawberry and sprig of mint.

Another variation is to slice strawberries and add a few into the glass before adding the ice and a few in the middle of the ice. Then fill the glass with the lemonade and garnish with mint sprig.

Enjoy!