

Blackberry Lemonade

blackberry simple syrup

1 cup blackberries
1/2 cup water
1/2 cup sugar

lemonade

2 quarts lemonade
1/2 blackberry simple syrup
1/2 cup fresh-squeezed lemon juice

To make blackberry simple syrup, combine 1 cup fresh or frozen blackberries, water, and sugar in a medium-sized saucepan over medium-high heat until mixture comes to a boil and sugar has dissolved completely. Remove from heat and set aside to cool.

Once mixture has cooled, strain through a sieve, discarding the pulp and seeds. This should yield about 1 1/2 cups of blackberry syrup.

To make lemonade, combine lemonade, 1/2 cup blackberry syrup, and lemon juice in a large pitcher. Stir well to ensure ingredients have combined completely. Serve over ice.

From everydaydishes.com/drink-ideas/homemade-blackberry-lemonade/

Blackberry Iced Tea

3 cups fresh or frozen blackberries, thawed
1 1/4 cups sugar *
1 tablespoon chopped fresh mint
Pinch of baking soda
4 cups boiling water
2 family-size tea bags
2 1/2 cups cold water

* Some suggested reducing the amount of sugar.

Combine blackberries and sugar in a large container. Crush blackberries with a wooden spoon. Add mint and baking soda. Set aside.

Pour 4 cups boiling water over tea bags; cover and let stand 5 minutes. Discard tea bags.

Pour tea over blackberry mixture; let stand at room temperature 1 hour. Pour tea through a wire-mesh strainer into a large pitcher, discarding solids. Add 2 1/2 cups cold water, stirring until sugar dissolves. Cover and chill until ready to serve. Garnish with fresh blackberries and mint sprigs if desired.

From *Southern Living*