

## **Peach Lemonade**

*Courtesy of Highland BBQ*

### *Ingredients:*

4 cups water

2 cups coarsely chopped local peaches

3/4 cup sugar

1 1-inch chunk ginger, peeled and grated (or diced if you must, but Dave thinks grating gives better flavor, and I'm inclined to agree)

1 cup lemon juice (from about 6 lemons; grate some of the zest to use as the syrup cools)  
lots of ice

### *Instructions:*

Place the water, peaches, sugar, and ginger in a saucepan. Bring the mixture to a boil, reduce the heat, and simmer the syrup for 15 to 20 minutes. Remove it from the heat, and add the lemon zest.

When the mixture has cooled, blend it thoroughly in a regular or immersion blender until it is smooth. Chill the result thoroughly.

Sieve the cold puree through cheesecloth or a very fine strainer to release the peach syrup. (You may discard the pulp.) Stir in the lemon juice, and pour over ice.

Serves 6 ish.