Strawberry Basil Italian Lemonade

Ingredients:

- 24 organic strawberries, crushed
- Juice from 2 lemons
- 16 drops of alcohol-free stevia (optional)
- 2 liters (quarts) of water
- 48 basil leaves, washed and stems removed and divided
- 2 cups ice cubes

Directions:

1. Place the strawberries in a large bowl and crush with a potato masher.
2. Stir the lemon juice into the bowl of crushed strawberries.
3. Stir in 16 drops of stevia (optional.)
4. Put 24 basil leaves in the water and allow to soak for about 6-8 hours (you may skip this step, but you will only need half of the basil leaves.)
5. Add 2 spoonsful of strawberry puree, 2 fresh basil leaves, and a couple ice cubes to each glass. Pour the water over top and serve.

Makes about 8 servings

Recipe from healthfulpursuit.com.