



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

## GINGER LEMONADE

### INGREDIENTS:

Juice of 6 **Lemons** (about 1 cup)  
2½ cups + ½ cup filtered **Water**  
½ cup **TB Ginger Aromatic Finishing Sugar**

**TB | TidBits:** *Try replacing some of the water called for in the recipe with green tea, sparkling water or Bourbon! You can also choose a different **Aromatic Finishing Sugar** like **Lavender Fleur, Garden Mint, or Rose Petal Darjeeling** for a different twist. You can also rim a glass with the **Aromatic Finishing Sugar** as well for a fun or festive occasion!*

### METHOD:

Juice the lemons, and add the juice to a pitcher.

Combine the ½ cup water and ½ cup Ginger Aromatic Finishing Sugar in a small saucepan. Over medium heat, bring to a simmer and stir until the sugar is completely dissolved, then add the resulting syrup to the pitcher with the lemon juice.

Add the remaining 2½ cups of water (but you can add more or less for desired acidity and flavor). Serve over ice, or refrigerate to serve later.

Serves 4 – 6.

*Be inspired & visit our Recipe Library at [TERREBOTANICALS.COM](http://TERREBOTANICALS.COM).*

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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