





United States Department of Agriculture

Raspberry Blackberry Limeade

Yields 2 servings

Prep Time: 12 minutes

½ cup raspberries

½ cup blackberries

3 tbsp. honey

Juice of two large limes

5 basil leaves

2 to 2 ½ cups cold water

1. In a pot over high heat, add berries, honey, limes, basil leaves, and ½ cup water.
2. Smash blackberries with the back of a wooden spoon and store to combine.
3. Bring to a boil then reduce to medium heat to cook for 5 minutes.
4. Remove from heat, allow to cool for 5 minutes. Strain over a pitcher to remove seeds and solids.
5. Add in remaining water and stir. Serve with fresh berries and basil.

Adapted from Jessica in the Kitchen.

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