

Brazilian limeade with an herbal twist

Ingredients

3 cups water

3 limes

1/2 cup, lightly packed lemon balm leaves

7 oz sweetened condensed milk

(alternative: sweetened condensed coconut milk)

Ice

Tajin (optional)

Small edible flowers like Borage and/or Alyssum (optional)

Method:

Thoroughly wash limes and cut them in quarters. Toss into blender with water and cleaned lemon balm leaves. Blend until everything is completely smooth. Pour liquid through a fine mesh strainer into a large cup or bowl to remove leaves and stems. Pour liquid back in blender.

Add sweetened condensed milk and blend again until smooth.

Add more sweetened condensed milk, to taste. If desired, rim drinking glass with lime juice and tajin. Pour over ice. If desired, add some edible flowers on top to bring out a beautiful spring/summer time sip!

Recipe by Garden Chef Ilene Rouamvongsor



ATLANTA BOTANICAL GARDEN