

Violet and Dandelion Lemonade - A Colorful Floral Twist on a Classic

Violet and Dandelion Lemonade



TIME
30 min

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INGREDIENTS

- 1 cup violet flowers (unsprayed, fresh-picked)
- 1 cup dandelion petals (yellow parts only, green bits removed)
- 4 cups water, divided
- $\frac{3}{4}$ cup freshly squeezed lemon juice (about 4-5 lemons)
- $\frac{1}{2}$ cup honey or maple syrup (adjust to taste)
- Ice, lemon slices, and extra flowers for garnish (optional)

Instructions:

1. Prep the Flowers:

Rinse violets and dandelion petals gently to remove any debris.

Carefully remove all green parts from dandelions to prevent bitterness.

2. Steep the Infusions:

Bring 2 cups of water to a boil.

Pour 1 cup over the violets in one jar, and the other cup over the dandelion petals in another.

Cover and steep for 20-30 minutes.

3. Strain and Admire:

Strain both infusions into clean jars or bowls-each one will be a vibrant color!

4. Mix the Lemonade Base:

In a large pitcher, stir together lemon juice and honey or maple syrup until fully dissolved.

5. Combine the Magic:

Add both floral infusions and the remaining 2 cups of cold water to the pitcher.

Stir well, then taste and adjust sweetness or acidity as needed.

6. Chill and Serve:

Refrigerate until chilled.

Serve over ice with lemon slices or edible flowers for a magical presentation.

Fun Tip:

Tips for Success:

Use only edible, unsprayed flowers picked away from roads and sprayed areas.

Chill before serving for the most refreshing experience.

Use a glass pitcher to showcase the gorgeous color!

Serving Suggestions and Pairings:

Spring garden parties or Easter brunch

Sipping alongside Spring Flower Pretzel Bites

A sweet pairing with Unicorn Poop Bark for kids' birthdays

As a colorful drink on a summer dessert table with Rainbow Sangria

Storage:

DIRECTIONS

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2. Carefully remove all green parts from dandelions to prevent bitterness.
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5. Cover and steep for 20-30 minutes.
6. Strain and Admire: Strain both infusions into clean jars or bowls-each one will be a vibrant color!
7. Mix the Lemonade Base: In a large pitcher, stir together lemon juice and honey or maple syrup until fully dissolved.
8. Combine the Magic: Add both floral infusions and the remaining 2 cups of cold water to the pitcher.
9. Stir well, then taste and adjust sweetness or acidity as needed.
10. Chill and Serve: Refrigerate until chilled.
11. Serve over ice with lemon slices or edible flowers for a magical presentation.
12. Fun Tip: ? Color-Changing Magic: Add the violet infusion last and stir gently to watch the lemonade turn from deep purple to a beautiful pinkish hue, thanks to the lemon's acidity.
13. Tips for Success: Use only edible, unsprayed flowers picked away from roads and sprayed areas.
14. Chill before serving for the most refreshing experience.
15. Use a glass pitcher to showcase the gorgeous color!

16. Serving Suggestions and Pairings: Perfect for:
17. Spring garden parties or : Easter brunch
18. Sipping alongside : Spring Flower Pretzel Bites
19. A sweet pairing with : Unicorn Poop Bark for kids' birthdays
20. As a colorful drink on a summer dessert table with Rainbow Sangria
21. Storage: Fridge: Keep in the fridge for up to 3 days. Stir before serving.
22. Make-ahead: Prepare the infusions and lemon base separately, then combine just before serving.
23. More Colorful Recipes You'll Love: Add more magic to your menu:
24. Blueberry : Lemonade - bright and tart
25. Rainbow : Sangria - perfect for entertaining

TIPS FOR SUCCESS

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Use a glass pitcher to showcase the gorgeous color!

More recipes: [ChefManiac.com](https://chefmaniac.com)

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