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THE **L.A.**
COOKBOOK

RECIPES FROM THE BEST
RESTAURANTS, BAKERIES, AND BARS
IN LOS ANGELES

RIZZOLI
NEW YORK



Kali / Lavender Lemonade

Plain lemonade is for suckers! This elegant refresher on Kevin Meehan's midsummer menu is redolent of Ojai's rolling purple fields, just outside of L.A. While fragrant lavender overwhelms more subtle flavors, lemon is a worthy partner. Judicious use of culinary lavender—which is additive-free, uses sweeter varieties, and increases in potency as it dries—will steer this cooler away from sachet territory. The method for crafting lavender syrup here can be exchanged with most herbs. Imagine the possibilities: rosemary, lemon verbena, lemon balm, Thai basil, bergamot . . .

**MAKES APPROXIMATELY
1 QUART LEMONADE,
PLUS ADDITIONAL
LAVENDER SYRUP**

1 cup sugar

4 cups water

**1 heaping tablespoon culinary
lavender, roughly chopped**

**1 cup fresh lemon juice, or to taste
Lavender sprigs, for garnish**

Combine the sugar, 1 cup water, and the lavender in a small saucepan and bring to a simmer over medium heat. Once the sugar has dissolved (it'll be tough to see with the flowers, so give it a taste to feel for any sugar crystals on your tongue), turn off the heat and allow the syrup to cool, then strain into a bottle. In the refrigerator, the syrup will keep for up to 1 month.

Pour the lemon juice and the remaining 3 cups water into a pitcher. Add lavender syrup to the desired sweetness, taste, and adjust the acid with more lemon juice as needed. Stir and pour over ice to serve. Garnish glasses with a sprig of fresh lavender.