



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

HOMAGE STRAWBERRY LEMONADE



Chef and co-owner Tim Hammack of Homage Restaurant in Martinez offers his take on a brightly flavored summer drink.



00 HR 40 MINS



Serves 4



Featuring

[Medina Berry Farms](#)

[West Coast Berry Producer](#)

INGREDIENTS

- 1 cup sliced strawberries
- 1/2 cup sugar
- Zest of 2 lemons
- 1-1/2 cups lemon juice
- Pinch of sea salt
- Sparkling water to taste
- 1 quart simple syrup (1 pint water, 1 pint sugar)

METHOD

Simple syrup

Boil water and add the sugar. Simmer until sugar dissolves and the mixture is clear. Set aside to cool. While the syrup cools, microplane the zest of two lemons. Add the zest to the syrup.

Lemonade

Muddle the strawberries and 1/2 cup of sugar. Add lemon juice to the

strawberries. Stir till sugar is dissolved. Add the simple syrup to the strawberry mixture. Then add the pinch of salt. Get a cup of ice. Fill the cup halfway with sparkling water. Add the strawberry lemon concentrate to your desired sweetness and enjoy.