

# Peachy Sage Lemonade



**Sage simple syrup**—Boil sugar and water until dissolve. Add sage and continue to boil for three minutes. Steep for two hours, or until liquid is cool.

- ◆ 8 oz Sage
- ◆ 8 cups Water
- ◆ 4 cups sugar

**Into a 3 gallon dispenser, add:**

- ◆ Sage simple syrup
- ◆ 2 gallon Crystal Light Lemonade (or your own lemonade diluted)
- ◆ 2 bags of frozen sliced peaches



**Stir and muddle all ingredients with a long spoon. Let sit to marinate for several hours. Add ice to fill the dispenser.**

*Peaches wedges and Lemon slices are recommended for visual presentation.*

## **FOR LARGE PARTIES OR BAR USE:**

Prepare 5-gallon buckets the night before and store in the walk-in. Use one batch of herbs per 5-gallon water or iced tea jug. These batches are your backup for refilling the dispenser.

You need to refill the beverage dispenser with pre-made Arnold Palmer. The herbs in the dispenser are for appearance only and do not provide enough flavor, so all refills must already be fully flavored.

