

Lime Basil Agua Fresca

Refreshing, vibrant, and naturally hydrating, this lime basil agua fresca is the perfect way to cool down on a warm day. Fresh lime juice provides a boost of vitamin C, while fragrant basil adds a surprising herbal brightness and beneficial plant compounds. Lightly sweetened and finished with sparkling water for a gentle fizz, it's a simple, flavor-forward beverage that celebrates the beauty of real ingredients.

INGREDIENTS

1 cup fresh basil leaves
1 cup fresh lime juice, 8-10 limes
2 tablespoons agave syrup, or more to taste
6 cups cold water
2 cups sparkling water
1 lime thinly sliced, for garnish
3 fresh basil sprigs, for garnish
Ice

SERVES

8

TIME

10 MIN

SPECIAL EQUIPMENT

Blender
Fine mesh strainer

STORAGE

Store in fridge in covered pitcher for up to a week

METHOD

1. In a blender, combine the basil leaves with 1 cup of the water. Blend until smooth.
2. Pour through a fine-mesh sieve into a pitcher, pressing gently to extract the liquid. Discard the solids.
3. Whisk the agave into the basil infusion until fully dissolved.
4. Add the fresh lime juice and remaining 5 cups of cold water. Stir well and taste. Add additional agave if desired.
5. Refrigerate for at least 1 hour to allow the flavors to meld.
6. Just before serving, stir in the sparkling water, if using. Fill glasses with ice and pour over the agua fresca. Garnish each glass with a lime slice and a sprig of fresh basil.