



Blackberry Limeade

3 cups blackberries 6 cups water, divided 1 cup sugar 2/3 cup fresh lime juice (about 4 limes)

Wash blackberries and place in blender. Add 1 cup of the water and blend until smooth. Strain through a sieve reserving juice and discarding seeds left in sieve. Add to a half gallon pitcher. Combine 2 cups of the water with sugar in a saucepan and heat until sugar dissolves. Add sugar mixture to pitcher with remaining 3 cups of water and lime juice. Stir to combine and chill until ready to serve. Pour into ice filled glasses and garnish with a slice of lime and a couple of blackberries.

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