



Portuguese Lemonade

SERVINGS 6 ⌚ **PREP TIME** 5 min **COOK TIME** 10 min

DIRECTIONS

1. Place the pepper in a 1 1/2 liter pitcher and crush with a pestle.
2. Juice 6 of the lemons and pour the juice into the pitcher.
3. Warm the honey slightly in a microwave and add to the juice, stirring well.
4. Add the cilantro and lemon slices.
5. Just before serving, add seltzer to pitcher and stir lightly.
6. Serve over ice.

INGREDIENTS

- 1 red bird's eye chili (peri peri pepper)
- 7 meyer lemons (one of them sliced)
- 1 cup honey (orange blossom is good)
- 2 tablespoons fresh cilantro, minced
- 1 liter seltzer water, well chilled (or sparkling water, unflavored)

For a pinch of
Seabra's
flavor...

You know what they say, when life gives you lemons...make lemonade!