

Zucchini Bread Recipes

# Berry Blast Lemonade – Starbucks Secret Menu Drink

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| **10 min**<br>Prep time | **10 min**<br>Total time | **4**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | **Beverage**<br>Course |

## Ingredients

### Main Ingredients

- [ ] 1 cup mixed berries (strawberries, blueberries, raspberries)
- [ ] 1/2 cup freshly squeezed lemon juice (about 2 lemons)
- [ ] 2 tbsp simple syrup (adjust to taste)
- [ ] 1 cup sparkling water
- [ ] Ice cubes
- [ ] Fresh mint leaves for garnish (optional)

## Instructions

1. Gather all ingredients, wash the berries, pat dry, and slice larger strawberries into halves.



2. In a pitcher, gently muddle the berries with a wooden spoon just until they release some juice.



3. Stir in the lemon juice and simple syrup, tasting and adjusting sweetness if needed.



4. Add sparkling water, then fill glasses with ice and pour the lemonade over, topping with a mint sprig and a few whole berries.



## Nutrition per serving

| 85 kcal | 1 g | 21 g | 0 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you prefer a sweeter drink, add an extra teaspoon of syrup after tasting.
- For extra zing, add a thin slice of lemon rind to each glass.
- Use a clear pitcher so you can see the beautiful color develop.