

Rhubarb Rhapsody

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INGREDIENTS:

- 1 ½ ounces gin
- 1 ½ ounces rhubarb simple syrup
- ½ ounce freshly squeezed lemon juice
- ½ teaspoon ginger simple syrup (optional)
- 3 strips of lemon zest



DIRECTIONS:

- Zest two lemon strips into a rocks glass.
- In a cocktail shaker with ice, shake all liquid ingredients until well chilled.
- Add a large ice cube to the glass and pour the cocktail into the glass. Garnish with one more strip of lemon zest.

Rhubarb Simple Syrup:

- 5 large rhubarb stalks, washed and trimmed
- 1 cup water
- ½ cup sugar
- Cut the rhubarb into one-inch pieces.
- Combine the water and sugar in a pan over high heat until the sugar dissolves.
- Add the rhubarb chunks and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.
- Remove the mixture from heat and allow it to cool.
- Strain the syrup into a container, and store it for up to two weeks in the refrigerator. If making far in advance the simple syrup freezes well.

Ginger Simple Syrup:

- ¼ cup fresh ginger
 - 1 cup water
 - ½ cup sugar
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- Dice the ginger into small pieces.
 - Combine the water and sugar in a pan over high heat until the sugar dissolves.
 - Add the ginger and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.
 - Remove the mixture from heat and allow it to cool.
 - Strain the syrup into a container, and store it for up to two weeks in the refrigerator. If making far in advance the simple syrup freezes well.