

Lemon Rhubarb Cocktail

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Recipe by Ilise Goldberg



INGREDIENTS:

- 2 oz Gin (Ilise says: *Preferably one with less juniper and more floral and fruit notes such as [Nolet's Silver Dry Gin](#)*)
- 1 oz Rhubarb Simple Syrup (*recipe below*) or [Rhubarb Hops Syrup](#)
- ½ oz Fresh Lemon Juice
- Bitter Lemon Soda
- Rosemary Sprig for Garnish

DIRECTIONS:

- In a doubles glass, mix together the gin, rhubarb syrup, and lemon juice. Add several medium ice cubes to the glass and stir.
- Top with bitter lemon soda and gently stir. Add a sprig of rosemary to the glass for a garnish and to provide additional aromatics.

Ilise's Note: I normally make my own simple syrup, but we were given a hostess gift of the Rhubarb Hops Syrup a couple of years back and it seemed like the time was finally right to make a cocktail with it. The syrup is tasty, although when I make my own it is a much brighter shade of pink as I try to find the reddest stalks. Here's the recipe to make your own simple syrup:

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. Store the syrup in the refrigerator for up to two weeks. If making far in advance, the simple syrup freezes well.