

Salt and Serenity

Rhubarb Lemonade Gin Fizz

Recipe adapted from redpathsugar.com

Makes 2 cocktails

Ice

⅓ cup rhubarb simple syrup (recipe below)

¼ cup freshly squeezed lemon juice

3 Tablespoons gin

½ cup soda water

Lemon wheel or rhubarb peel for garnish (optional)

Fill glass about halfway with ice. Add rhubarb simple syrup, lemon juice, gin, and soda water. Stir gently. Garnish if desired.

Rhubarb Simple Syrup

Makes about 1½ cups simple syrup. It will keep in the fridge for about a month.

400 grams rhubarb (approximately 8 medium stalks with leaves removed), chopped into 1-inch pieces (about 3 cups chopped)

1½ cups water

½ cup white sugar

¼ cup light brown sugar

3 wide strips lemon zest

1. In a large, heavy-bottomed saucepan, add chopped rhubarb. Cover with water and bring to a boil over medium-high heat.
2. Reduce heat to medium-low. Add both sugars and strips of lemon zest to the liquid. Simmer and stir until sugars are dissolved, fruit softens, falls apart, and loses its colour, about 8-10 minutes. With a slotted spoon, skim off any foam that rises to the surface.
3. Remove from heat and allow syrup to infuse and cool slightly; 10 minutes. Carefully strain the pulp mixture through a fine-mesh sieve into a large bowl. With a spatula, gently move the pulp, allowing as much of the liquid to strain through, though being careful not to press too hard onto the pulp as this will create a muddy-looking syrup. Discard lemon peels and mushy rhubarb. Allow simple syrup to cool to room temperature. Place into the fridge to chill; at least 1 hour.

