

Rhubarb Gin Fizz

makes one

2 ounces Rhubarb Simple Syrup (recipe follows)
2 ounces gin (Leopold's and Koval are personal favorites)
lemon slices
club soda or seltzer

Pour rhubarb simple syrup and gin into a glass measuring cup, squeeze in a splash of fresh lemon juice, then stir. Fill a rocks glass half way with ice. Pour gin mixture into glass and top with an ounce or two of club soda or seltzer. Garnish with a quartered lemon slice.

Lemon Rhubarb Spritzer

makes one

2 to 3 ounces Rhubarb Simple Syrup (recipe follows)
lemon slices
club soda or seltzer

Fill a rocks glass half-way with ice. Add rhubarb syrup, squeeze in a bit of lemon juice, then top with club soda or seltzer. Add more syrup to taste, if needed. Garnish with a quartered lemon slice.

Rhubarb Simple Syrup

makes about 2 cups

4 cups (about five medium stalks) chopped rhubarb
2 cups sugar
2 cups water
Zest and juice of a lemon

Place all ingredients in a medium saucepan and bring to a simmer over medium heat, stirring occasionally until sugar dissolves. Reduce heat to medium-low and continue to simmer until rhubarb softens and breaks down, 15-20 minutes. Allow to cool.

Place a fine sieve over a bowl and strain mixture. Discard solids or save for another use (the leftover rhubarb is delicious stirred into yogurt or served over ice cream). Cover and chill syrup in refrigerator until ready to use.