

Rhubarb Lemonade

Ingredients:

3 cups (750ml) water

3 cups (750ml) sugar

8 cups (1.8kg) Rhubarb, chopped

3 tbsp (45ml) lemon rind, grated

1.5 cups (375ml) lemon juice

Method:

In large saucepan, stir together water, sugar, rhubarb, and lemon rind; bring to a boil.

Simmer for 10 minutes, stirring until sugar is dissolved and rhubarb breaks up.

Remove from heat and stir in lemon juice.

Strain liquid through a fine sieve or colander.

Allow to cool.

When ready to serve, mix 3 parts water to 1 part rhubarb lemonade syrup.

Serve with ice cubes (and fresh mint leaves if you like).

Note: You can freeze the rhubarb syrup in containers to use throughout the summer.

Makes 20 servings.