

Strawberry-Rhubarb Simple Syrup

Presented by Chef Kim Luckini 6/13/18

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Prep Time: 5 minutes

Cook Time: 5 minutes

Total Time: 10 minutes

INGREDIENTS

- 1 cup water
- 1 cup sugar
- 1 cup chopped rhubarb
- 1 cup sliced strawberries

DIRECTIONS

1. Combine water and sugar in a medium saucepan. Bring to a boil.
2. Remove from heat. Stir in rhubarb and strawberries.
3. Cover and let stand until cool.
4. Strain syrup: add to your favorite drinks or drizzle over ice cream or desserts.
5. Store in refrigerator.

WAYS TO USE THIS SYRUP

- Mix with club soda to make a refreshing drink: about 1 part syrup to 3 parts club soda. Serve over ice, garnished with a lime wedge.
- Rhubarb Bellinis! A simple recipe of about 1 part syrup to 4 parts sparkling wine, Champagne or Prosecco.
- Drizzle over plain or vanilla yogurt or vanilla ice cream.
- Poke holes in a plain vanilla or lemon cake with a skew and pour the syrup over until it soaks in.