## Rhubarb Lemonade

Number of Servings: 6

## Ingredients

8 cups rhubarb,chopped
3 cups water
3 cups organic sugar, sucanat, palm sugar or $2-1 / 2$ cups honey
3 tbsp lemon zest
1 cup fresh lemon juice

## Instructions

Place rhubarb, water, organic sugar* and lemon zest in a large pot. bring to a boil \& simmer 10 minutes.

Remove from heat, stir in lemon juice and steep 6-8 hours or overnight.
*If using honey, add after you bring to a boil, then simmer 10 minutes and continue with recipe.
Strain through a fine mesh sieve \& place in clean 500 ml jars and store in fridge or seal in water bath canner for 20 minutes or freeze in ziplock bags in 2 cup portions.

To serve add 3 parts water to 1 part syrup.

