

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 500ml 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.