



Rhubarb Water

Recipe courtesy Laura Calder



Total Time: 12 hr 10 min

Prep: 5 min | Inactive Prep: 12 hr 0 min | Cook: 5 min

Level: Easy

Yield: 4 cups

INGREDIENTS

2 pounds rhubarb, washed and cut into chunks

Juice of 1/2 lemon

3/4 cup sugar

DIRECTIONS

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Put the rhubarb in a bowl, pour over 4 cups boiling water, cover, and leave at room temperature overnight. Next day, strain the liquid into a saucepan, discarding the rhubarb. Add the sugar and lemon juice, and bring to a boil 5 minutes. Cool. Taste, and add more lemon juice if necessary. Strain into a bottle, and cork. Store refrigerated, to be served ice-cold.

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