

Rhubarb Simple Syrup

Ingredients

- 4 cups
- 1 cup water
- 1 cup sugar

Preparation

Combine the rhubarb, sugar, and water in a heavy-bottomed sauce pan and bring to a boil. Lower the heat to a simmer and cook gently, stirring occasionally, until the fruit is soft and the liquid has thickened slightly, about 20 minutes.

Set a fine-meshed strainer (or a coarse strainer lined with cheesecloth) over a large bowl. Pour the rhubarb through the strainer until most of the liquid is in the bowl. Press the solids a little with the back of a spoon to extract more syrup.

Carefully pour the syrup into a clean bottle, cover or cork the bottle and refrigerate. It should keep for quite some time in the fridge.