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Honey Rhubarb Cooler

This sweet/tart drink can be served as a cocktail or mocktail. Made with Indiana rhubarb and honey and garnished with Indiana grown strawberries or mint, it's 100% local and 100% delicious!

3 cups cold water

3 cups diced fresh rhubarb, cut into ½ inch pieces (Use the deepest red rhubarb you can find for great color.)

¾ cup local honey

Crushed ice, optional

4 large fresh strawberries

Four 6-inch wooden skewers

If making cocktails: 4 sprigs fresh mint (grapefruit mint is especially nice with this)

1 ½ ounces premium vodka per drink

Place the water, rhubarb, and honey in a large saucepan with a heavy bottom over medium heat.

Bring to a simmer and cook for 5 minutes or until the rhubarb is very soft.

Remove the pan from the heat, cover it, and let it sit until the mixture comes to room temperature.

Strain the rhubarb/honey mixture through a very fine mesh strainer into a medium bowl. DO NOT press on the mixture with a spoon to hurry the job—just let it drip slowly. You should get about 2 ¼ cups of juice. Discard the remaining pulp in the strainer.

Pour the juice into a glass jar and cover with a non-reactive lid. Refrigerate overnight.

To make the strawberry garnish: Place one berry on each of the four skewers and place them on a foil or parchment lined tray in the freezer overnight.

When you are ready to serve the coolers, place crushed ice (optional) in four glasses and divide the rhubarb juice among them. Garnish with the skewered frozen berries and serve immediately.

To make the cocktails: Place crushed ice in four glasses and add one and one half ounce of vodka to each glass. Divide the rhubarb juice evenly among the glasses and garnish with a sprig of mint.

Serves 4.

Victoria Wesseler

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