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Rhubarb Vodka

Adapted from a Rhubarb Schnapps recipe from Nigella Lawson's cookbook, How to be a Domestic Goddess, this girly libation is sweet, a bit tangy, and oh-so-sippable! Serve this over crushed ice with a sprig of mint.

Two pounds of rhubarb (1 1/4 pounds--leaves removed and discarded---pick the reddest stalks you can find for great color)*
1 1/3 cups of white granulated sugar
Two cups vodka, prefer an Indiana produced vodka
One two-quart glass canning jar, sterilized, with lid
One quart jar, sterilized, with lid (for storage after it's ready)

Clean and chop the rhubarb into half inch pieces. Put it in the 2 quart jar.

Add the sugar to the jar, put the lid on and shake vigorously to combine the rhubarb and sugar.

Remove the lid and pour 2 cups of vodka into the jar.

Cover jar with the lid.

Put the filled jar somewhere cool and dark (fridge or basement) for at least 6 weeks and up to 6 months (But, seriously, who can wait that long?). Shake the jar each day for the first month.

Strain into a pitcher, discard the rhubarb, and pour the Rhubarb Vodka into a fresh jar with a new lid for storage.

Makes about 2 cups of rhubarb vodka.

*Note: The fresher the rhubarb, the better the outcome.

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